

# LANDS & LEGENDS

## CENTRAL OTAGO

# PINOT NOIR 2015

### HOW WE MADE IT

2015 was another incredible year for Central Otago Pinot Noir, with aromatically intense wines with a combination of fruit concentration, power, and elegance. Matua is in the enviable position of having access to a range of vineyard sites from across Central Otago's sub regions, resulting in balanced wines with wonderful depth and complexity. Select parcels of fruit were hand-harvested for this wine, chosen for their expressive flavour profiles. Delivered to the winery in pristine condition, the grapes were gently destemmed into open-top fermenters with a portion of whole bunches to enhance complexity and structure.

After an initial cold soak, each parcel was warmed and allowed to ferment naturally and carefully pulsed to extract depth and concentration of flavour from the skins. Each parcel was then pressed directly to a selection of new and seasoned French oak barriques for maturation. After 10 months of ageing, only the best barrels were blended together to create this concentrated and elegant Central Otago Pinot Noir.

### HOW IT TASTES

This aromatic Pinot Noir starts with fresh raspberry & cherry, combined with hints of clove & wild mushroom. On the palate, ripe fruit flavours of dark plum unfold to a subtle spice with an elegant finish. Concentrated & supple, this is classic Central Otago Pinot Noir at its best.

### TECHNICAL STUFF

Grapes from: Central Otago

Variety: Pinot Noir

pH: 3.41

Alcohol: 14.0%



**MATUA**  
INGENUOUSLY FRESH

— NEW ZEALAND —

