

We have something in common - you love great wine, so do we. And we're particularly proud of this very wine. It's made from exceptional fruit harvested from an award winning vineyard, which is what makes it a cut above the rest.

2014 Single Vineyard Central Otago Pinot Noir

ENTICINGLY VIBRANT, THIS SINGLE VINEYARD WINE EXUDES DARK, SPICED CHERRY & BRAMBLE FRUIT. ENERGETIC & COMPLEX, THE PALATE IS RICH WITH CHERRY KIRSCH, SWEET SPICE & SAVOURY OAK. SILKY TANNINS FLOW TO A LONG, DELECTABLE FINISH.

Technically speaking

The fruit for this wine was selected from a single vineyard in Central Otago's Bannockburn district. In 2014, Pinot Noir grapes in Bannockburn ripened evenly and gradually, resulting in incredible flavour concentration and vibrancy now found in this Single Vineyard wine. The fruit was selectively hand harvested at optimal ripeness and transported to the winery in pristine condition. Once at the winery, the fruit was gently de-stemmed into open top fermenters with the addition of 25% whole bunches to add depth and complexity. After

five days cold soaking, a portion of the fruit was inoculated with specifically selected yeast, while the remainder allowed to ferment with wild yeasts. The ferments were hand plunged to delicately extract flavour and tannin from the skins. The wine was left on skins for a total of 24 days, then pressed directly to a range of carefully selected new and seasoned French oak barrels and allowed to undergo natural malolactic fermentation. After 14 months ageing, the best barrels were blended and bottled to create this Single Vineyard wine.

RELEASE VOLUME 500 g/l
ALCOHOL 13.5% vol
pH 3.40 g/l
T/A 6.3
BOTTLING DATE 31st July 2015

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