



maude pinot noir
family vineyard

region Central Otago, New Zealand

sub-regions Wanaka, Central Otago (100%)

vintage 2007

product

colour Deep rich scarlet

nose A complex bouquet of dark cherries, ripe plum and the perfume of violets infused with nutmeg and cinnamon spice from seasoned oak.

palate A medium bodied Pinot Noir. Characteristic of the Mount Maude Vineyard from Central Otago Pinot Noir, from a low yielding year this wine has wonderful concentration, more intense than the 2006. The longer ripening of this cooler season saw wonderful fruit concentration and stalk lignifications which enabled us to use a higher percentage (85%) of whole bunch inclusion in the ferment giving the wine more structural tannin. Combine these savory long fruit tannins with the beautiful perfume that whole bunch fermentation gives, coupled with well integrated oak and we feel the Mount Maude 2007 Pinot Noir is a wine to be savored and one which will reward careful cellaring.

general From the painfully light cropping 2007 vintage, with it's fewer bunches and smaller berries. Despite the light crop it was a long slow ripening season. The fruit for this wine was hand harvested from our Mount Maude Vineyard in the Maungawera Valley of Wanaka, Central Otago. Planted in 1994 on a steep, north-facing terraced slope the four hectares of plantings enjoy a free draining and stable soil profile combining a mixture of clay and gravel. A modification of the GDC trellising system allows individual vines to receive maximum exposure. Fermented very traditionally in open topped tanks, hand plunged and using indigenous yeasts. Three weeks on skins for tannin development prior to gentle pressing through our basket press. Maturation in French barriques for 16 months before racking, a light fining and bottling without filtration in late 2008.

technical

pH 3.65 TA 5.9 g/L ALC 13.9 % RS 0.6 g/L malic 0.08 g/L