



maude pinot noir

region	Central Otago, New Zealand		
sub-regions	Gibbston Valley 31%	Queensbury 31%	
	Bannockburn 26%	Wanaka 12%	
vintage	2009		

product

colour	Deep crimson
nose	A complex dark and brooding nose of black fruits, dark chocolate and smoke with lovely violet and dried herb aromas.
Palate	A vibrant palate, tightly structured with flavours of dark fruits, thyme and mocha elements. A firm finish with fine grained yet structural tannins. A wine filled with power and promise.

general

The 2009 season was a cooler one overall. Hand harvested from 4 premium vineyard sites in Central Otago, split between 4 different sub-regions. Each region contributed uniquely to this blend. Fermented very traditionally in open topped tanks, hand plunged, indigenous yeasts with a portion of whole bunch included in each fermenter. A month on skins for tannin development prior to gentle pressing through our basket press. Maturation in French barriques for 12 months before minimal filtration, no fining and bottling in spring 2010.

technical

pH 3.64 TA 6.2 g/L ALC 13.9 %