

# MOMO



## MARLBOROUGH

### MOMO Pinot Noir 2009

'Offspring' in Maori, MOMO reflects its heritage as part of the Seresin family - wines grown naturally to express the season and land from which they come.

MOMO wines are made using grapes from Seresin's three biodynamic vineyards and, for some wines, grapes are also selected from a dedicated grower's vineyard which is in conversion to organics.

From these roots, MOMO has developed its own identity, embracing traditional winemaking to produce wines which are true to variety and reflect the essence of their fruit characters.

The 2009 MOMO Pinot Noir is a blend of fruit from four Marlborough vineyards with varying soil characteristics. The grapes for this wine were hand-picked, hand-sorted, de-stemmed and then cooled before a pre-fermentation soaking period. After a natural fermentation in open-top fermenters the wine was transferred to French barriques to mature over a period of eleven months.

#### Technical Details

**Growing Region** Marlborough, New Zealand

**Grape Variety** 100% Pinot Noir

**Alcohol** 14.0%

**Acidity** 5.5g/L

**pH** 3.72

#### Tasting Notes

**Colour** Garnet.

**Bouquet** Aromas of cherry, mocha, new leather and hints of spice.

**Palate** The palate is concentrated with succulent red fruits layered over smoky oak and fine mouth-coating tannins.

**Food Pairing** Delicious with most red meats, mushroom dishes or hearty fish like Salmon.

**Cellaring** This wine has the potential to improve over the next five years, evolving and developing complexity with bottle age.

**Winemaker** Clive Dougall.