

MT MAUDE EMW PINOT NOIR 2016

W A N A K A

When East meets West it is a celebration of two blocks of mature Mt Maude Vineyard Pinot Noir which face opposite directions. It marks a different direction in style too. A bewitching perfume of violets, strawberry, clove, undergrowth and spice. One with succulence, breadth and softness.

Sarah-Kate & Dan Dineen - Winemakers



VINTAGE SUMMARY

Vintage 2016 will be remembered for the first year we flew a helicopter at our Mt Maude vineyard, protecting the new spring growth from the often disastrous frosts (the first year in 22 years). It worked. The cooler start to the season meant bunches were smaller than in recent years, yields were lower. Our typically beautiful Central Otago summer and autumn weather, with record high temperatures in February ensured the quality of fruit on the vine. In contrast to the compressed season prior, 2016 gave us time, time on the vines to ripen slowly, develop flavours and harvest when we deemed the grapes perfect – definitely one of our best and most enjoyable seasons to date.

VINIFICATION

Only harvested from the East and West blocks of our mature Mt Maude family vineyard in Wanaka, planted in 1994. The complete use of whole bunches, no crushing, no plunging or pumping. Instead the tank is sealed for fermentation and let to 'do its own thing' for 3 weeks before basket pressing and barrelling.

HARVEST DATE	BOTTLING DATE	QTY BOTTLED	ALCOHOL	pH	ACIDITY
22nd April 2016	27th March 2017	1395 bottles	14% VOL	3.71	5.7g/L