

# mt maude pinot noir 2016

CENTRAL OTAGO

Beautifully scented, a hallmark of the Mt Maude Vineyard Pinot Noirs only accentuated by the excellence of the vintage. Medium bodied with layers of brambly fruits, fine tannins and whole bunch complexities which unfold into this harmonious Pinot Noir from our mature family vineyard.

*Sarah-Kate & Dan Dineen - Winemakers*

## VINTAGE SUMMARY

Vintage 2016 will be remembered for the first year we flew a helicopter at the Mt Maude vineyard to protect the growth from the often disastrous spring 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. However those on the vines enjoyed the typical beautiful Central Otago summer and autumn, with record high temperatures in February. In contrast to the more compressed season prior, 2016 gave us time, time on the vines to ripen slowly, develop flavours & tannins and harvest when the grapes were deemed perfect – definitely one of our best and most enjoyable seasons to date.

## VINIFICATION

Hand harvested from our Mt Maude family vineyard in Wanaka, planted in 1994. Characteristics of the Mt Maude Vineyard Pinot Noir, with its extended growing season, giving additional time for the grapes to ripen fully, where seeds brown, skins toughen, flavours develop and most importantly stalks fully lignify. This enables us to use all the whole bunches (100%) in the ferment, creating a wine with sinewy structure from stalk tannin and the “crushed herb and spice” aromas which are the precursor to the ethereal forest floor, violet or alluring perfume great pinot's have. 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. Matured in French oak barriques 40% new for 14 months.



HARVEST DATE	BOTTLING DATE	QTY BOTTLED	PINOT NOIR CLONES	ALCOHOL	pH	ACIDITY
22nd April 2016	5th July 2017	1905 Bottles	10/5	14.5% VOL	3.68	5.6 g/L