



MATT CONNELL
WINES

Rendition Pinot Noir 2021

Origin	Bendigo, Lowburn, Central Otago, New Zealand	
Varietal	100% Pinot Noir	
Aspect	North facing slope and flats	
Vintage	The 2021 Growing season saw good temperatures and relatively steady growing conditions.	
Vinification	Hand harvested fruit was 100% destemmed to tank then cold soaked for 5 days to build colour and flavour intensity. The must was fermented using wild yeast or inoculated with cultures selected for their ability to add complexity. Fermentation lasted on average 21 days with a peak temperature of 31 degrees. 4 days of post fermentation maceration followed which allowed tannins to build structure and balance then the wine pressed off the skins to tank. Following settling the wine was racked to French barriques; 28% being new. Malolactic fermentation in barrel was followed by maturation in oak for ten months in oak before being racked, blended and bottled on the 5 th March 2022.	
Technical	Alcohol	14.0%
	Residual sugar	Dry
	Ph	3.60
	TA	6.0g\l

Tasting note The nose shows a pronounced floral character with violets and rose notes. The palate is complex with good concentration, barrel spice and a long elegant finish. This is a beautifully balanced wine with layers of flavour that is drinking beautifully young but will also reward cellaring.

