



**MONTFORD**  
ESTATE

## MONTFORD ESTATE 2019 Pinot Noir

Winemaker's technical and tasting notes



### TECHNICAL INFORMATION

**Variety**

100% Pinot Noir

**Wine analysis**

Alc – 13.0%

pH – 3.6

T.A – 6.1 g/L

R.S – <1 g/L

### VINEYARDS

The fruit for this wine was sourced in small parcels from a number of growers across a number Central Otago's sub-regions. A mix of clones was used to further add complexity. These included Pinot Noir clones 777, 667, 10/5, Abel, 115, 114, 5, and 6.

### WINEMAKING.

The fruit for this wine was hand-picked and fermented predominately in open top fermenters. A small amount of whole bunch was used in some of the ferments to contribute florals and spice. Cap management was kept to a minimum in order to express the more ethereal nature of Pinot Noir. The individual components were matured in mostly older oak barrels. Once again so as not to overwhelm the delicate fruit expressions with gaudy new oak. The wine was left to evolve and mature for close to 18 months, before being blended, finished and bottled.

### TASTING NOTE

The resulting wine is sophisticated and soothing drink, very comfortable in its own skin. It possesses a bouquet of bright red fruits, not quite ripe plums, violets and potpourri.

The palate is equally gentle in its approach. Raspberry and strawberry notes give way to some earthy beetroot and savoury influences. The tannin profile is velvety and is supported by a delicate acidity with hints of five spice and nutmeg.

Roast chicken, grilled or barbequed salmon. Of course, duck is always good with Pinot Noir. For the brave palates chicken liver paté or pork rilette. For the less carnivorous try honey roasted beetroot, caramelised Brussel sprouts, or mushroom risotto.

### VINTAGE SUMMARY

The 2018/19 growing season was not without its challenges for Central Otago growers. Early season frosts were followed by a cool and wet November. The weather settled into a dry and warm summer before April arrived with more cool, wet weather and frosts. Despite the challenges at bookends of the season, the fruit was harvested ripe and clean in April.

### AWARDS & ACCOLADES

- 90 Points, Premium, Cameron Douglas Wine Reviews
- 4 Stars, Sam Kim Wine Reviews

### RESOURCES

For high resolution bottle shots visit [www.tepawines.com](http://www.tepawines.com)

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