



# MOMO PINOT NOIR 2013

## TASTING NOTE:

The nose demonstrates earthy, herbal and dark fruit characters with hints of undergrowth. The focused palate is concentrated with succulent dark fruits layered over smoky oak and fine mouth-coating tannins.

**Drink dates:** Now until 2022



## VINTAGE:

2013 was an excellent vintage for Marlborough. A calm spring allowed for even flowering and berry set, and an initially warm summer was tempered by cooler temperatures after veraison – allowing slower maturation of the fruit, encouraging retention of acidity and development of more complex flavour compounds.

## VINEYARD:

Certified organic fruit was hand-picked from two of our biodynamic vineyards: Over 90% of the blend came from Raupo Creek where the soils are rich and clay-based and the rest came from the stony alluvial, free-draining soils of our Tatou vineyard in the western Wairau Valley.

## WINEMAKING:

Fruit was hand-sorted and destemmed and cooled. After a pre-fermentation steeping period, the juice was fermented with wild yeast, and the caps hand-plunged daily. The wine was left on skins for 2 weeks of post-ferment maceration, then drained, lightly pressed and transferred to old French oak barriques. The wine went through natural malolactic fermentation during 11 months maturation.

**Varieties:** 100% Pinot Noir

**Yield:** 7.5 tonnes / hectare

**Oak:** 100% oak fermented, 0% new

**Bottling date:** 20<sup>th</sup> November 2013

**Alcohol:** 13%

**RS:** <1g/l

**pH:** 3.69

**TA:** 5.3g/l

**Organic. Biodynamic. Suitable for vegans. Contains sulphites.**

