



MOMO

PINOT NOIR 2014

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:

Minimal frosts during the spring and perfect flowering conditions resulted in a good crop and even berry set. A warm early summer initially, but temperatures cooled after solstice to give a long ripening period, with stable conditions until the end of the first week of April. Heavy rain followed, but caused no problems at the Estate.

VINEYARD:

Certified organic fruit was hand-picked from two of our biodynamic vineyards: All of the fruit came from different sections within our Raupo Creek vineyard, where the soils are rich and clay-based.

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 French oak barriques, 4% of which were new. The wine went through natural malolactic fermentation during 12 months maturation.

Varieties: 100% Pinot Noir
Yield: 7.5 tonnes / hectare
Oak: 100% oak fermented, 4% new
Bottling date: 1st October 2015

Alcohol: 13%
RS: 1.8g/l
pH: 3.77
TA: 5.8g/l

Organic. Biodynamic. Suitable for vegans. Contains sulphites.

