

TASTING

NOTES



## 2014 TOSQ PINOT NOIR

TOSQ Pinot Noir is a single vineyard wine. It is made from grapes grown on our Terrace vineyard located in the centre of the Pisa district, Central Otago, New Zealand.

Exhibiting red berry and dark brambly fruits, with fine supple tannins, this is a dry and elegant Pinot Noir with the structure to age well. The wine is medium bodied with appealing purity and a lingering finish.

It will partner well with a wide range of meats and savoury dishes, seasoned with garlic, herbs or mild spices.

### VINEYARD

No herbicides are used on the vineyard. The grapes are grown under an organic regime. Composts, seaweed and teas are used to feed the vines and support the soil biology.

2014 produced ideal growing conditions with cool autumn nights retaining the bright acidity and the fruit was hand harvested on the 31st March in perfect condition.

SOILS: Schist derived fine sandy loam over gravels.

VINE AGE: Planted 2001

VINE DENSITY: 4545/ha

VARIETY & CLONES: Pinot Noir 115, 5, Abel, 777 and 667

ROOTSTOCK: All vines grafted onto rootstocks 101-14, 3309, 3306, 125AA

TRELLISING: VSP

PRUNING: Cane pruned

### WINEMAKING

The wine was made by Dan and Sarah-Kate Dineen and their team at the Maude Winery using traditional techniques. It was aged in french oak barrels, 25% new for 10 months prior to bottling, unfinned and with minimal filtration.

HARVEST DATE: 31st March 2014

BRIX: 24.5

#### FINISHED WINE

PH 3.55

T/A: 6.4 g/L

GM/L RS: < 1.0 g/L

ALC/VOL: 14%

