

40TH ANNIVERSARY SPECIAL RELEASE

Martinborough
VINEYARD

PINOT NOIR 2018

The Home Block is where it all began back in 1980, and our quest to perfect Martinborough's venerable style continues here today with some of the oldest Pinot Noir vines in New Zealand. Winemaker Paul Mason's pursuit of perfection starts in the vineyard and can be found in every structured, balanced, nuanced glass of Martinborough Vineyard. In 2020, we celebrated 40 Years of our pursuit of perfection with the release our special 40th Anniversary one-off Pinot Noir.

THE SEASON

A warm settled spring provided an excellent start to the season. The lovely weather continued into summer giving us favourable fruit set in all varieties. However, February brought high humidity and rainfall three times greater than the monthly average, thus extra vineyard work was needed to thin canopies and bunches. The harvest commenced ten days earlier than average and was over by the 9th April. Overall a very promising vintage with bright fruit expression, low acids and supple tannin structure.

VINEYARD BLOCKS

Hand-picked from four parts of the Home Block vineyard on the Martinborough Terrace. The grapes were harvested from the original block (10/5 clone) first planted in 1980, brewery block (Abel and UCD5 clones) planted in 2002 and Carter's block (Abel clone) also planted in 2002. The age of these vines is now beginning to show a real sense of terroir. The region has a cool, maritime climate, low annual rainfall, windy springs, and a long warm ripening period through autumn. All this results in a naturally low-vigour site which regulates crops ensuring consistently ripe, high-quality grapes are harvested.

VINIFICATION

The fruit was carefully hand sorted and destemmed (85%) before being transferred to small open top fermenters. The wine underwent a cool maceration for 4-7 days at 15°C before fermentation using indigenous yeasts. The wine was hand plunged daily and spent an average of 21 days on skins before being pressed. Six barrels were selected to be the best of the best and then was aged for thirteen months in French oak barrels (32% new – Boutes and Mercurey). The wine is unfiltered and was bottled unfiltered on 8th August 2019, it was then aged in bottle for 24 months prior to release.

TASTING NOTE

This Pinot Noir is all about structure, a depth of savoury flavours and palate weight. Classic, complex notes of Asian spice and forest floor type characters unfold to show savoury dark fruited characters with long fine grained tannins and impressive structure. A hallmark example of iconic Martinborough Pinot Noir.



TECHNICAL DATA:

VARIETAL: 100% Pinot Noir
AGING: 13 months in French oak
pH: 3.63
TA: 5.3 g/L
RS: 0.33 g/L
Alc: 13.5%
CELLARING: 5-10 years
SERVING TEMPERATURE: 14-18°C
RELEASE DATE: November 2021
NUMBER OF BOTTLES: 1070