

# MIDDLE-EARTH™

NEW ZEALAND WINE

**VARIETAL:** Pinot Noir 2017

**VINEYARD:** LRV

**HARVEST:** April 2017

**YIELD:** 6 tons per hectare

**BARREL AGING:** French & Hungarian oak 10 months.

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** Dry

**PH:** 3.56

**T/A:** 5g/L

## **FERMENTATION:**

The Pinot Noir for this wine, a blend of CL5 and 10/5. Processed with minimum crushing of the berries to encourage some carbonique fermentation characters. The must was held cool at 10°C for a period of 5 days with the aim of extracting fruit characters and colour from the skins. Fermentation was then carried out using a Burgundian yeast strain. Once dry and the tannins began to relax, the wine was pressed of it's skins and after a short settling time, racked of it's gross lees to undergo malolactic. Some 10 months later the wine was prepared for bottling.

**TASTING NOTES:** Red summer fruits, currants, and sweet spice combine with a waft of smoky oak in this approachable wine. Gentle dusty tannins and glassy fruit flavours result in a smooth mouth-filling wine which has good length and a gently warming spicy finish.

**PAIRING SUGGESTIONS:** Pinot Noir is often enjoyed by new Zealanders as a pre-dinner drink on chilly winter evenings. It is always a success with game - try roast venison and black currant jelly. Or for lighter options try with Vietnamese duck salad or salmon gravlax.

