

MIDDLE-EARTH™

NEW ZEALAND WINE

VARIETAL: Pinot Meunier & Pinot Noir

VINEYARD: Home block & LRV

HARVEST: March 2018

YIELD: 7 tons per hectare

BARREL AGING: Nil, stainless steel

ALCOHOL: 12.0%

RESIDUAL SUGAR: 5.5g/L

PH: 3.33

T/A: 6.6g/L

FERMENTATION: : Made from a blend of Pinot Meunier and Noir the fruit for this wine was hand picked over a period of two days the 5th and 6th of March. A record early pick for us! Once destemmed at the winery the fruit was transferred to a press where it was held under gas cover for a very short soak on the skins. This soak time extracting not only flavour and a little colour but fine phenolics.

The juice was then pressed off skins and sent to tank for settling. Once clarified the juice was racked to tank for ferment. The juice was inoculated with yeast chosen for the fermentation aromatics it liberates. Near the end of ferment, a very small portion of the wine was peeled off to barrel to bring a little extra interest and texture to the finished wine. This barrelled wine was allowed to go dry but the tank ferment was arrested with a dash of residual sugar remaining.

Both portions spent a short period on fine yeast lees before being recombined and prepared for an early bottling on the 29th May, capturing the wine's youthful enthusiasm!

TASTING NOTES: Beautiful pale pink in colour. Aromas of simply punnet loads of crushed summer berries! The palate gives way to juicy red currents and pomegranate. Just a hint of sweetness and a pinch of spice sneak to the finely balanced finish.

PAIRING SUGGESTIONS: Wonderful as an aperitif and will also match with a wide array of food. Light salads, Cheeses, Seafood and Smoked Salmon, Hams and prosciutto. Think Christmas!

