



Maori Point Pinot Noir plantings:

*Abel – 1778 vines
10/5 – 3956 vines
Dijon 115 – 2581 vines
Dijon 777 – 4486 vines
UCD5 – 2872 vines*



*Sustainably grown and made at
Maori Point Vineyard
413 Maori Point Road, Tarras, NZ.*

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MĀORI POINT WINES ESTATE VINEYARD 2011 PINOT NOIR

We are a two-family team of scientists devoted to the natural phenomena that create Māori Point wines. Our estate vineyard is located in Central Otago, a region defined by extremes – in its free-draining soils, diurnal temperature variation, ultraviolet intensity – that enhance concentration and transparency in Pinot Noir. Māori Point Vineyard was planted in 2002 with five different clones of Pinot Noir across fourteen acres. Our soil consists of loess deposited over schist boulders and gravels left by the Lake Hāwea glacier approximately 200,000 years ago. Our vineyard soil fertility is very low, which causes the vines to produce fewer yet even more concentrated grapes.

PRACTICES

We believe wine should express where and when it is grown and made. We follow organic principles then proceed further, nurturing our soils and our native microflora by making our own compost and planting native vegetation. Vine pruning, leaf pulling, straightening shoots, and harvesting are all by hand. Twelve different areas of the vineyard are harvested and fermented individually. Small fermentations by native yeasts, worked by hand and exposed to ambient temperatures, articulate different facets of vineyard and vintage, which we then follow through maturation in barrel. Malolactic fermentation occurs naturally during the eleven months the wine is in barrel (primarily French oak, 22% new). We rack once in summer, use minimal sulfites, and do not fine or filter.

GROWING SEASON

The 2011 growing season was unusual for Central Otago, with lower heat accumulation and more precipitation (thanks to cyclone Yasa). The wet soil exacerbated the cold temperatures experienced by the vines through the summer. A dry and warm Autumn brought ripening up to speed and prevented the rot problems that can occur in wet vintages. At harvest (April 16 to 20) the grapes were healthy, showing fresh acidity.

TASTING NOTES

As befits the cooler growing season, the 2011 Pinot Noir is elegantly structured, with classic Pinot Noir aromatics and vibrancy: the nose shows raspberry, cherry, spice and florals. The palate adds weight with hints of sous bois. The acidity provides precision and focus, and well-framed tannins give structure and persistence. We expect the 2011 Pinot Noir to age well for at least ten years after release, and our favorite pairing for this wine is duck confit, accompanied by potatoes roasted in the duck fat.