



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 2012 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

In 2012, spring frosts damaged some vines, thus reducing crop levels. Colder than usual temperatures into early summer caused the vines to establish a smaller leaf canopy thus further limiting the crop. Although the lower crop increased concentration, the reduced photosynthetic activity also reduced sugar accumulation, resulting in elegantly restrained fruit. A long autumn hang time (harvest was later than usual, occurring April 30 to May 2) allowed for generous ripening of tannins and texture.

TASTING NOTES

Compared with the linearity and structure of the 2011 vintage, the 2012 shows moderation and gentleness from its long autumn hang time. Delicate fruit, spice, and earth accompany restrained acidity and supple tannins for layered softness and length. We expect this wine to age well for ten years after release. Our favorite pairing for this 2012 Pinot Noir is grilled salmon, lightly seasoned and still pink in the middle.