



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 2013 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 2013 growing season began with multiple spring frosts (successfully fought) before shifting to more settled weather, thus establishing a well-balanced fruit set. Late summer heat accelerated sugar accumulation in the berries and then a dry autumn provided healthy finishing conditions and uniformity in ripening. Harvest occurred April 27 to May 1.

TASTING NOTES

The 2013 builds on the subtle warm vintage traits of 2012, with the end of season heat providing additional breadth and weight. The nose shows ripe cherry, plum, dried herbs, and hints of game and truffle. The palate continues those themes and adds wood spice and savoury notes. This wine is well-structured yet gentle, and we expect it will age well for ten years after release. Our favorite pairing for this Pinot Noir is slow-cooked merino lamb shoulder with thyme-roasted vegetables.