



MATAKANA ESTATE

NEW ZEALAND



2014 Matakana ME Marlborough Pinot Noir

VINEYARD

Grapes are harvested from a single vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough has become famous.

WINEMAKING

Grapes are harvested when the perfect mix of sugar, acid, flavours and tannin are ready. The grapes are crushed and go into large fermentation vessels where they are inoculated with yeast and ferment for around 14 days. They are then pressed into another tank, where they will go through malolactic fermentation before being racked off lees ready for oak ageing. The wine matures for 10-12 months in French oak barrels before being fined and prepared for bottling.

2014 VINTAGE CONDITIONS

2014 was an exceptional growing season for most of New Zealand. Marlborough benefited from the early spring and warm, dry conditions throughout the growing season. There was some rainfall pressure during harvest, but vineyards with their crop yields in check came out unscathed.

TASTING NOTES

The wine has wonderful aromas of cherries and strawberry fruit with some savoury notes and a hint of charry oak. The palate is light, but fleshy, with an elegant tannin structure and attractive strawberry fruit. The silky smooth palate finishes with some firm acid, beautiful tannins and integrated oak.

SUGGESTED FOOD MATCH

Try with a rare grilled tuna steak or a porcini mushroom risotto

TECHNICAL DETAILS

Alcohol – 13%
pH – 3.8g/l
TA – 5.1g/l
Residual sugar – 1.0g/l