



# MATAORA

CENTRAL OTAGO

## 2014 Central Otago Pinot Noir

**Appellation:** Central Otago

**Varietals:** Pinot Noir

**Alcohol:** 13.5%

**Winemaking Notes:** Pinot Noir from premium vineyards in the unique microclimate region of Central Otago, were harvested, then crushed and fermented with 3 days initial cold soaking of the crushed fruit, to allow the ripe Pinot skin tannins to leach out. Gentle plunging of the must, during fermentation, and use of a Burgundian yeast clone, have allowed attractive cherry fruit and supple tannins, to result. Malolactic fermentation, with fine grain French oak maturation over 12 months. Lightly fined and filtered, then bottled.

**Oak:** French

**Cellaring:** 8 years

**Appearance:** Cherry red

**Nose:** Aromas of red cherries, star anise & subtle char

**Palate:** A fruit-ripe red berry and cherry palate, finishing with milk chocolate and nutmeg. Savoury, but soft finish, with long, supple tannins

**Food:** Roast duck, lamb dishes, soft cheese platter

**pH:** 3.56. TA 6.2g/L-1