

2014 Te Muna Road Pinot Noir

Viticulturists & winemakers Katherine Jacobs and Jeremy Corban

Viticulture

Variety Pinot Noir (90% 115, 10% 10-5). 15-year-old vines
Region Te Muna, Martinborough.
Low vigour, wind-swept alluvial vineyard.
Crop managed to 1.7 t/ acre
Harvest date 29 March to 5 April 2014, hand picked
Brix at harvest 23 to 25 brix

Winemaking

Destem and crush 5% whole bunch added to predominantly whole berry must
Fermentation 5 to 7 days cold soak. 25 to 28 days on skins total. Wild yeast ferment, and spontaneous spring malo in barrel.
Elevage 10 months in oak, 15% new. Lightly fined and filtered.

Wine Analysis at bottling

Alcohol 13.8%
pH 3.62
RS (GF) <0.1%

Tasting notes

Colour Medium-dark garnet
Bouquet Floral, red cherries, slightly mushroomy
Palate Sweet and ripe dark cherry fruit, chocolate, and thyme. A balanced structure of bright round tannins. Good length and line.
Food Match Ideal with gamey meats, and rich tomato-based dishes. It also suits salmon and lamb
Cellaring Start drinking in 2017, or cellar for up to 10 years.



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