



BIG SKY

TE MUNA ROAD MARTINBOROUGH

2015 Te Muna Road Pinot Noir

Viticulture

Variety Pinot Noir (80% 115, 10% 10-5, 10% Abel). 15 year old vines
Region Te Muna, Martinborough.

Low vigour, windswept alluvial vineyard.
Crop managed to 1.5 t/ acre

Harvest date 12 to 15 April 2015, hand picked
Brix at harvest 23 to 24 brix

Winemaking

Destem and crush 10% whole bunch added to predominantly whole berry must
Fermentation 5 to 7 days cold soak. 21 to 25 days on skins total. Wild yeast ferment.

Elevage 11 months in oak, 20% new. Lightly fined and filtered.

Wine Analysis at bottling

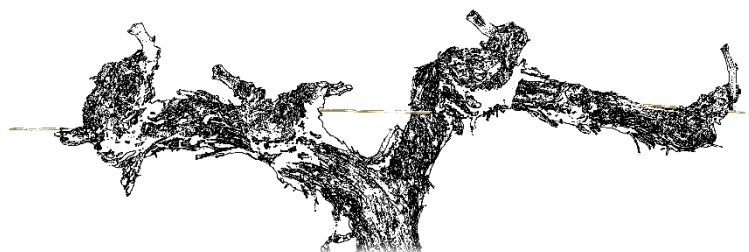
Alcohol 13.5%
pH 3.63

Tasting notes

Colour Ruby-red with a little purple on the edge.
Bouquet Elegantly concentrated with complex, savoury dark-red berry fruits entwined with well-packed aromas of dried herbs, earth and undergrowth, and suggestions of whole bunch dried stalk detail.
Palate Sweet and savoury dark-red berry fruits interwoven with a layering of dried herbs melded with earth and nutty notes. The palate has richness and the mouthfeel underlined by a fresh line of acidity. The wine flows with good power and drive along a fine-structured palate line, carrying to a succulent, lingering finish.
Food Match Slow-cooked game meat and casseroles.

Cellaring Start drinking in 2019, or cellar for up to 10 years.

Viticulturists and winemakers Katherine Jacobs and Jeremy Corban



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