



2018 MOHUA PINOT NOIR



Season	The 2018 season started with an exceptionally warm spring and was followed by record heat and sunshine hours over summer. Our earliest harvest to date, rewarded with excellent ripeness and quality of fruit.
Fruit source	Grown in the Bendigo (43%), Pisa (29%), Gibbston (28%) sub-regions of Central Otago
Winemaking	100% destemmed, 10 months in older French Oak
Cellaring	2 – 4 years
Serving	16° ideal serving temperature
Food Match	Game, pork or lamb dishes
Analysis	pH:3.55 TA: 5.4 RS:<1g/L Brix:23.2 – 24.5 Alc:13.5%

TASTING NOTE: Bright red berry and savoury aromas. A lovely soft palate with raspberry and redcurrant flavours and a hint of thyme.

STYLE: A wonderful expression of Central Otago Pinot Noir. A luscious and fruit focussed Pinot Noir with great flavour and lovely soft tannin.

MOHUA

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