



2020 MOHUA PINOT NOIR



Season	The 2020 season started dry and cool in Central Otago, followed by warmer temperatures throughout summer and a lovely ripening period in autumn. This resulted in smaller bunches and berries, with lovely purity and intensity of flavour.
Fruit source	Grown in the Bendigo (27%), Pisa (43%), Gibbston (30%) 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:3.64 TA: 6.0 RS:<1g/L Brix:23.2 – 24.5 Alc:13.5%

TASTING NOTE: Wild strawberry black cherry, brown spice and bright, floral aromas combine with nicely integrated fruit with flavours of blueberry, plum, nutmeg and mocha.

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

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