MOHUA PINOT NOIR 2022

TASTING NOTE:
An appealing Pinot Noir with rich ripe fruit from a lovely warm vintage. Aromas of red cherry and wild berry combine beautifully with enticing red and dark fruit flavours, lovely brown spice and soft supple tannins.

STYLE:
A pure expression of Central Otago Pinot Noir. Luscious and fruit focused with great flavour and concentration.

SEASON:
Healthy soil moisture and warm sunshine provided strong shoot growth followed by a good flowering and fruit set. The hot, dry growing conditions through summer and early autumn ensured the resulting crop was balanced, ripe and ready for an early start to harvest.

FRUIT SOURCE:
Hand harvested from Central Otago, Peregrine Estate Bendigo (30%), Pisa (60%) and Gibbston (10%).

WINEMAKING:
Mostly destemmed with a small portion of whole cluster fermentation, and 10 months maturation in older French Oak.

MATURATION:
10 months in older French oak.

CELLARING & SERVING:
Up to 10 years.
Ideal serving temp 16°
Perfect with game, pork or lamb dishes.

ANALYSIS:
pH: 3.57 TA: 5.25g/L RS: <1g/L
Brix 23.2 – 24.5 Alc: 13.5%