MOHUA PINOT NOIR 2023

TASTING NOTE:
Appealing aromas of dark plum, blueberry, florals and a hint of spice combine with succulent fruit intensity on the palate and a long velvety finish.

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

SEASON:
Favourable early season conditions delivering strong canopy growth lead into settled weather for an even fruit set. The hot dry summer that followed set up an early harvest and great fruit quality.

FRUIT SOURCE:
Central Otago fruit from the sub-regions of Peregrine Estate Bendigo 45%, Pisa 41%, and Gibbston 14%.

FERMENTATION:
Fermented in open top fermenters.

WINEMAKING:
Whole bunch and destemmed ferments. Wild fermentation with pump overs and gentle plunging.

MATURATION:
10 months in older French Oak barrels.

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

ANALYSIS:
pH: 3.65 TA: 5.25g/L RS: <1g/L
Brix: 23.0 – 24.2 Alc: 13%