

MANA Winegrowers Pinot Collection - \$322

Huia Pinot Noir 2015

Background: The 2015 Pinot Noir is sourced from our three Pinot Noir Vineyards. Our home vineyard was planted in 1995, and is grown on river-run shingle to very stony alluvial silts in the Rapaura sub region. The Strawlodge and Andahlane vineyards in the West Coast Road region are terraces of stone, clay, and silt. The Andahlane vineyards has Pommard Clone 5 planted in 1992 giving great structure to the wine. **Winemaking:** A sunny and warm growing season ripened the grapes and these were hand-picked on the 20th, 26th, and 29th of March. The grapes were de-stemmed and crushed into tank for soaking in their juice before ferment. Wild yeasts initiated ferment and after five days we inoculated for fermentation. Once racked and pressed off the grape skins, the wine matures in French oak for twelve months, is then racked off lees and matured for another eleven months in neutral oak vat, before being bottled. **Tasting Note:** On the nose the wine shows spice, violets, vanilla and dark cherry. The palate is rich and full with plum and dark cherry alongside hints of smoke, spice and savoury notes. The French oak imparts a gentle vanilla pod flavour and the silky but firm grape tannins are well integrated. The wine has great balance, length and structure and will age well. **Food Matches:** Huia Pinot Noir is delicious with: chargrilled and grilled teriyaki salmon, rabbit stews, roasted lamb shanks, rare beef, pork roast and figs, wild mushrooms risotto, mature cheddars, mature brie and other soft cheeses. **Technical:** Harvest Date: 20th, 26th, 30th March. Residual Sugar: 1.0g/l. T.A: 5.4g/l. pH: 3.56. Alcohol: 13.3%.

Clos Henri Pinot Noir 2016

Organically Grown in the Wairau Valley of Marlborough. Background: Our entire vineyard is planted in the French tradition of high density and grown on our clay soils, this Pinot has naturally dense structure, dark fruit and savoury characters. We first started dry farming in 2010 and our soils have shown their exceptional potential by stressing the vines to just the right level in order to mature fine phenolic texture and enable the roots to explore deeper the soil, thereby getting the purest expression of our terroir. **Winemaking:** After hand picking, bunches are sorted, 20% is kept as whole cluster while the rest is destemmed before being transferred under gravity into large French oak vats with no crushing (100% whole berries). After spending one week cold soaking the berries are fermented. We are looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Fermentation and post ferment maceration last for three weeks. The wine is then aged for 12 months in 100% French oak barrels, 20% of which is new oak. **Tasting Note:** An inviting and refined nose, with plum, maraschino cherry and liquorice. This softly savoury wine displays density and roundness with a spicy, complex palate that compliments the cherry and plum flavours. Firm and satisfying tannins lend to a lengthy and rewarding finish. **Food Matches:** Herbed crusted lamb cutlets or chargrilled venison. **Technical:** Climate: Dry maritime with warm sunny days and cool nights. Soil: Broadbridge & Wither clays. Planting density: High at 5050 vines/ha. Yield: 6t/ha. Clones: 5, 10/5, 667, 777, 114, 115 & Abel Rootstock: RG, 101-14 & 3309. Vine age: 8–13 year old vines Alcohol: 14% pH: 3.56. Ageing potential: 10-12 years from vintage.

Fromm Pinot Noir Cuvée “H” 2017

Background: Our FROMM Pinot Noir Cuvée “H” is a thoughtful blend of our individual single vineyard Pinots. Incorporating the qualities of each of these wines into a premium blend (Cuvée) gives us a Pinot that is balanced yet complex; powerful yet elegant. It’s certainly a style that we enjoy drinking. Our 2017 shows lovely depth of fruit, opening with dark red, blue berries and an underlay of ripe cherries. The aromas then reveal a granite-like minerality, inviting florals, lifting sage herbs and a lick of sweet vanilla spice. The palate is generous with good fruit weight, velvety layered tannins and enhancing, enticing acidity. We built this wine to last but are delighted with its charm and approachability now. Every component complements the other in seamless harmony - rather like a well-rehearsed orchestra. A lovely mix of complexity and finesse adds to the wine’s fineness. **Technical Data:** Grape variety: 100% Pinot Noir. Bottled: December 2018. Cellaring Potential: 2027. Alcohol: 13.5%. TA: 4.9g/l. pH: 3.52. Residual Sugar: less than 1g/l.

Hans Herzog 2013 Pinot Noir

Background: After a perfect, warm growing season we handpicked a tiny yield of less than 700g/vine of wonderful, physiologically ripe grapes for a vibrant and alluring Pinot. **Winemaking:** The grapes were given four days to cold-soak before a natural wild yeast initiation of the ferment. The wine spent 24 days on skins before being pressed and transferred into 20% new French Allier barriques for malolactic fermentation and further aging for 20 months. Unfined & unfiltered to retain the great flavours. Natural sediments may show. **Tasting Notes:** Visualise walking through a lush Mediterranean herb garden and jumping into ripe berry bushes to get a sense of this tribute to Burgundy's greatest. With hints of dark chocolate and spicy cloves, this is the perfect blend of sweet and savoury; held together with elegant tannins and fine acidity. A graceful star that will age beautifully over the next 10+ years. **Food Matches:** A perfect match for almost anything! But particularly great with pork, lamb and pasta dishes. **Technical Data:** Grape Variety 100% Pinot Noir (Pommard clones UDC5; Dijon clones 114, 115, 667, 777; Swiss clone 10/5). Alcohol 14.3% Vol. Residual Sugar 0.24g/L. Ageing Potential 10+ years.

Rock Ferry Trig Hill Vineyard Pinot Noir 2014

Background: Our aim in the vineyard is to grow the best fruit we can so it can speak of its home and express its personality. To do this you need healthy vines and soil. By practicing organics and incorporating some biodynamic principles we believe we are doing our best to help achieve this and let our vineyards evolve and speak as they would like. **Winemaking:** The Holy Grail? Maybe, what is exciting about Pinot Noir are the big steps this country is making with this variety. Our Pinot Noir comes from Bendigo, one of the warmest sub regions in Central Otago. Our vineyard is also one of the highest – at 400m above sea level. The vineyard is planted on North/West facing ridges. This is an area of high light and sun exposure due to its aspect. The soils are a mixture of glacial fans – clays and loess over schist rocks on the high ridge and thin loess layers over river gravels on the lower slopes. We are aiming for layers of texture and fine ripe velvet tannins and restrained power. Every year we are learning more about the personality traits of this vineyard, the view is spectacular, and we like what we see coming from this special place. The fruit was hand harvested from the upper slopes of the vineyard, with an elevation between 380 and 420 metres. The aspect is North, North West. The majority of fruit was de stemmed into French oak cuves (10% of fruit was added as whole bunches) for natural fermentation with gentle hand plunging. Post ferment maceration was 20 days. It was then racked off into a mixture of seasoned and new (30%) French oak, and a mixture of puncheons and barriques, where it underwent malolactic fermentation and was left to mature for 18 months. It was then racked off lees, egg white fined then bottled without filtering. Clones: 70% 115, 20% Abel, 10% 777 **Tasting notes:** This is quite a powerful wine, it has dark plums, boysenberry and spice aromas on the nose while the palate has a fine structure of chalky tannins, ripe concentrated fruit with linear movement. Layers of complexity evolve in the mouth and the wine tails off nicely with a long finish. **Technical:** 14.0 % Alc.. 5.2g/l TA. 3.72 pH.

2017 Te Whare Ra Pinot Noir

Winemaking: All fruit for this wine was hand-picked, hand-sorted then destemmed and berry sorted as to ensure that only pristine, perfect Pinot berries make it into the fermenters. Gently transferred to small one tonne open fermenters, hand plunged twice daily. Some parcels small % whole bunch. Cold soak for 7-8 days, 5-7 day ferment, up to 14 days post ferment maceration. Pressed off on taste then filled to oak after 24hrs. In oak for 11 months – all French oak, various different coopers, 30% new, balance in older oak. 2014 was a stellar vintage here at Te Whare Ra, characterised by a lovely, warm summer, and very even ripening. The resultant wines have great concentration, texture and balance. We started picking earlier than the long term average and the harvest was very evenly spaced with no wet weather pressure. **Tasting:** This Pinot Noir exhibits gorgeous, fragrant notes of ripe strawberry and omega plum with hints of baking spice, mocha, and some complex savoury undertones. The fleshy, silky tannins combine with vibrant flavours of omega plum and strawberry. The palate has serious weight and flows from fruit purity into more savoury and complex flavours. The wine has great fleshiness and depth and finishes with a lingering persistence of fruit, fine tannin and well integrated oak. Bottled un-fined and with minimal filtration. **Technical:** Fruit Source: Te Whare Ra, Ridge, Clayvin **Variety:** Clones 113, 114, 115, 667, 777, 10-5, Abel and Cl- 5 Harvest Date: 2017; 15th March TWR, Clayvin & Ridge 20th March. Residual Sugar: Dry. Production: 567 cases. Cellaring: 5-10 years. Alcohol: 13%. pH: 3.65. TA:5.4 g/l.