



# MAORI POINT

TARRAS, CENTRAL OTAGO

## PINOT NOIR 2006

### TASTING NOTES

A rich well-structured Pinot with an intense colour, rich red with deep purple tones. The nose has floral notes with raspberries and cherries. On the palate, complex fruit flavours intermingle with toasty oak. The wine is full-bodied with a smooth mouth-feel, firm tannins and good fruit weight and structure that lasts through to the back palate.

### TERROIR

Soils: wind-blown loess over deep glacial gravels, mulched with flowering plants grown in the inter-rows. Sustainably farmed, with well-tended vines. Central Otago is New Zealand's only region with a continental climate, extreme dryness, warm days and cool nights.

### VINTAGE

A warm spring and hot summer resulted in an early harvest with superb fruit quality.

### TECHNICAL DETAILS

After crushing and destemming, 10% of the juice was run off to concentrate the skins and further enhance the tannin structure. After fermentation the wine was aged for 12 months in French oak casks, one third new oak. Alcohol 13.5%, TA 5.5, sugar < 1g/L.

### FOOD MATCH

A great food wine, rich and concentrated. Try it with lamb tenderloin on a wild-mushroom risotto, boeuf en croute, braised venison with game sauce, roast duckling with orange sauce, or as an aperitif.

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Sustainable viticulture • Caring for the soil • Caring for the riverbank • Restoring native vegetation