



Product code: 8078

# Mount Edward, Pinot Noir, Central Otago, New Zealand, 2019



## Producer Profile

There are many characters in New Zealand winemaking and one of the largest is Duncan Forsyth.

Maverick or genius, planting vines in the cold of Otago takes some nerve. These vineyards are on the edge of what is possible, the climate is so marginal. With a biodynamic approach and the reassuring chaos of a smallholding full of pigs and chickens the wines, especially the exquisite Riesling, win awards and praise worldwide proving that we should all try to be little bit different.

## Viticulture

Mount Edward's winemaking approach is traditional. They are Organically certified in both vineyard and winery, but they aren't registered as an Organic exporter with MPI so can't claim the wines to be organic in the EU market. They use natural yeasts and minimal intervention at all stages to produce wines which reflect the vintage from which they came. The Central Otago climate and soils are unique with the parent rock being glacially derived schist. Most of the soils having been cultivated only a few times in the 100 years before the viticulturists arrived, and some not at all. The growing season is warm and dry with cool nights. It is a short season however, with a risk of frost early and late and they actively restrict crop levels managing the vine canopy to achieve balance and uniform ripeness regardless of variety.

## Technical Details

### Varieties:

Pinot Noir 100%

ABV: 14%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

### Oak Ageing

Time: 12 Months

Type: French

% wine oaked: 100

% new oak: 15

## Winemaking

Vinified using open fermenters, hand plunging, natural yeasts, and 11 months in French oak - 20 % new - before racking and settling in tank for a further 3 months. Fermentation was carried out using de-stemmed fruit including the addition of 25% whole bunches. No fining or filtration and no additives or additions are used, and only minimal so2.

## Tasting Note

Beautiful aromatics; cherries and bright berry fruits mixed with some darker fruit notes plus hints of herb and spice. On the palate there is that same purity of fruit expression and a smooth and silky texture with just enough tannin to support the the depth and weight of the flavours. Not so much a big wine as possessing power; easily one of the better estate wines to come out of Mount Edward.

## Food Matching

A great match for venison, lamb, duck or even salmon dishes.