



Mount Edward, Ted Pinot Noir, Central Otago, New Zealand, 2022

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, although the wines themselves are not certified as organic in the UK. 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.

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.

Tasting Note

Aromas of dark berry fruits, spice, savoury tones and thyme. A sinewy palate full of bright fruit flavours with a delicate herbal thread throughout.

Food Matching

Fabulous with smokey pork loin or bbq'd salmon.



Product code: 3477

Technical Details

Varieties:

Pinot Noir 100%



ABV: 14%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 11 Months

Type: French

% wine oaked: 100

% new oak: 20

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