



Matahiwi Holly Wairarapa Pinot Noir 2008

The 2008 vintage was one of the best yet in Wairarapa. This delicious Pinot Noir has fragrant cherry and plum aromatics with sweet fresh hay, mocha and spicy oak characters. On the palate ripe cherry and red fruit flavours mingle with floral, bright fruit and spicy oak. Silky tannins finish the wine. We love to enjoy this wine with barbecued lamb rack or eye fillet steak with mushroom sauce.

Vineyard

The Holly Pinot Noir is chosen in the vineyard to provide some of our best fruit. The Matahiwi vineyard is planted in several combinations of rootstock and Pinot Noir clones. For this Pinot Noir, we used the clones of 667, 5, 777, Abel and 113. In the final blend, each clone adds its own character and complexity. The 2008 vintage was excellent with warm weather during flowering and a long dry summer with hot days and cool nights - perfect Pinot Noir ripening conditions. This resulted in vines with a balanced crop load and the fruit achieving ideal ripeness. The vineyard blocks selected for the Holly Pinot Noir receive additional attention during the growing season with a lot of leaf plucking and shoot positioning done by hand to expose the fruit and ensure optimum ripeness.

Winemaking

In the winery the different batches of fruit are processed separately so that we can see the individual characters on their own. We then add further complexities by incorporating different techniques and yeast combinations. The grapes are cold soaked for between five to seven days and then fermented at about 28-32 °C. If the fruit is in good condition we allow up to 21 days post-ferment on skins before the grapes are pressed off and malolactic fermentation is completed in the tank.

The wine is matured in French oak barrels (about 35 per cent are new) for 10 months. The barrels are then each individually tasted before the final blend is confirmed. The wine was bottled in March 2009.

Technical Notes

Harvest Date: 1st – 14th April 2008
Brix: 23.5 – 24.5
Bottled: March 2009
Alcohol: 13.5%
pH: 3.42
Total Acidity: 6.6 g/L

