



## ROD McDONALD WINES

### ONE OFF

#### 2014 Pinot Noir

#### Martinborough

##### VINEYARD

2014 was a warm and fine harvest finishing just before the April rain. Summer was great for the entire country with Martinborough no exception. Situated on the Te Muna terrace just outside the village, the vines made the most of the sunshine and produced pump ripe grapes with uniform berry and bunch size translating into even ripeness and flavours. The canopy remained in great shape right through to harvest and the vines will have plenty of stored reserves for next year.

##### WINERY

Normally we 100% destem all our Pinot Noir, but with this succulent Te Muna fruit we left in some whole bunches and extracted a little more grip from the stalks. 30% whole bunches were included in one open fermenter. All the remaining fruit was de-stemmed but not crushed.

Like the old-hand Frenchies in Burgundy we cold soaked to ensure we captured as much colour and spicy aromatic complexity as possible. A wild ferment kicked off after around five days and peaked at around 33 degrees. The wine rested on skin for another 10-15 post ferment and was pressed off and run to French barriques where it rested before blending and bottling.

##### TASTE

Tobacco, violet and subtle earth characters on the nose, with vibrant dark red and plum flavours on the palate. The tannins are firm but melting and provide a supporting structure to this engaging wine.

**Alcohol:** 13.8%

**Standard Drinks:** 8.2

**Allergens:** Contains Sulphites. Traditional fining using egg, traces may remain.



Rod McDonald, Proprietor & Winemaker

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