

2014 TWELFTH NIGHT PINOT NOIR

92^{pts}



Allen Meadows'

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The ultimate Burgundy reference

Region: Central Otago

Sub-region: Locharburn, Cromwell Basin

Winemaking Notes:

The 2014 Pinot Noir was crafted from carefully hand-picked fruit from the sustainably farmed Vela Vineyard located high above Lake Dunstan in the Cromwell Basin of Central Otago. The different clones were kept separated in individual fermentation vats of 3 to 5 tons. An average of a 5-7 day cold soak was followed by 7-10 days of fermentation time at a peak temperature of 28°C and 5-7 days of post fermentation maceration. The traditional punch down technique was used to ensure maximum extraction of flavors and tannins. Each batch went into French oak where it underwent malolactic fermentation and was matured for 9 months. 25% new French oak was used (Francois Frères, Sylvain, Taransaud, and Ana barrels). Only the best juice was blended for the 2014 Pinot Noir.

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| pH | 3.55 |
| Alcohol | 13.9% |
| Acidity | 5.4 g/L |



Tasting Notes:

The 2014 Pinot Noir has complex aromas of wild cherries, dark plum, sweet raspberry, wild thyme and spices. The palate yields a concentration of dark forest fruit and vanilla. The fine-grained tannins and lively acidity give concentration and length to the wine.

Food Pairing:

Enjoy with roast duck, wild salmon, grilled chicken, seared tuna or rich vegetable dishes, and most of all with great friends and good times.

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