

NEUDORF PINOT NOIR(NELSON) 2000

Nelson Pinot Noir 2000 is a cuvee of ripe grapes from essentially young vines in the Nelson district. The clones include 10/5, Clone 22, Mariafeld, and the Dijon selection Clones 113, 114, 115.

Brix levels at harvest averaged 24.2, pH 3.25.

The grapes were fermented in an open fermenter and the wine went through full malolactic ferment in barrel. The wine was aged in French oak over 8 months and bottled in December 2000 at 13.2% alcohol with a pH of 3.6.

Deep cherry red with spice (cinnamon and cloves) and blackberries with hints of leather. Still a young wine which is developing with delicious fruit concentration and balance. The wine leans towards the savoury end of Pinot Noir with hints of forest floor/meaty characters. On the palate it shows good mouth feel and length.

Overall the wine is elegant and refined with delicious "high" notes of flavour.

Great with grilled lamb, roasted mushrooms and garlic.