



Maude
Central Otago
Pinot Noir
2022

Vintage Summary

There were so many positives with this growing season and the resultant 2022 harvest. Nature provided some timely rains from October to December, which combined with warm dry periods in between allowed the vines to thrive, good even growth making Spring / Summer vine training a dream. Our nemesis, jack frost, was nowhere to be found and we enjoyed calm settled weather over flowering and fruit set, resulting in a healthy crop load with above average number of bunches/vine but smaller than average berry size, the perfect combination. Whilst the strong La Nina brought rain to the North Island and much of the East Coast of Australia, it gave us a beautifully warm, dry Autumn that extended into May. Whilst harvest started early for us in mid-March at Mohawk Hill, we enjoyed the cooler finish to the season which slowed down ripening at Poison Creek and Mt Maude, giving the Pinot Noirs in particular, time to develop wonderful flavours. We're excited.

Blackcurrant / bramble / dark cherry / plum / smoke / velvet. A savoury and structural expression of Central Otago Pinot Noir where precision and detail replace volume and mass.

Harvest Date: 29th March to 11th April
Bottling Date: 28th February 2023
Qty Bottled: 4,050 dozen
Pinot Noir Clones: 115, 667, 5, Able, 777, 6, 114
Alcohol: 14%
pH: 3.56
Acidity: 5.8 g/L

Poison Creek (Queensberry) 39%
Mohawk Hill (Lowburn) 61%
Whole cluster average: 22%
Maceration average: 23 days on skins
Matured 10 months in barrique
No fining / minimal filtration

Produced and bottled by:
Maude Wines
Central Otago New Zealand
maudewines.com

