

# Gardo & Morris

NEW ZEALAND WINE

## CENTRAL OTAGO PINOT NOIR

### – TASTING NOTES –

Ripe blackberries, dark plums, raspberries, dark cherries & bitter chocolate combine with the delicate perfume of dried herbs, smoky oak and almonds creating a wine of great depth & concentration.

### – THE PRODUCER –

Gardo Morris is a small family-run boutique New Zealand Winery. Our aim is to create exceptional single vineyard wines from New Zealand's finest winegrowing regions. These wines are made to complement food and reflect flavours of the vineyard site and grape variety. We believe that by working with small vineyard areas we are able to pick the very best fruit and with gentle treatment in the winery turn this into unique handcrafted wines. Benjamin Morris studied his Master of Applied Science (Oenology) at Lincoln University in New Zealand where he specialised in research on producing organic wines without the addition of preservatives. "Creating our wines with minimal vineyard sprays and additives is very important to us as it helps us produce pure clean wines and has the added benefit of sustaining a healthy environment".

### – FOOD MATCHING SUGGESTIONS –

Best to be served around 14 - 16°C perfect accompanied with wild game dishes such as venison, but this is an all round wine that will compliment any well prepared meat from duck to beef.

### – VITICULTURE AND WINE MAKING NOTES –

Our Central Otago Pinot Noir is hand picked from several vineyards in the Cromwell basin of Central Otago. Low yields of around 3-4 ton / acre and a dry summer created perfect ripening conditions, March and April were dry and warm, and the low yielding crop ripened to optimum maturity, the berries were very small and concentrated this year giving extra concentration to the wine. Hand picked fruit in the cool of morning the grapes are gently crushed into small open top fermenters, after up to one week cold maceration natural yeast fermentation took place with regular hand plunging. After 4-5 weeks on skins the wine was gently run off by gravity and the skins were gently pressed. The wine then underwent maturation in 228L French barriques in the traditional burgundy style. Full malolactic fermentation in barrique has softened the acidity and added complexity. The wine is aged in barrique for approx. 18 months & it was bottled unfiltered.



**Vintage** 2014  
**Region** Central Otago

**Country** New Zealand  
**Grape(s)** Pinot Noir

**Alcohol** 14.0%  
**Maturation** in French oak barriques  
(30% new)