

## **Mountford Estate Pinot Noir**

2008

The fruit for The Estate wine is grown at Mountford on the lime rich slopes of the coastal ranges. The slopes are north west facing and in a cool year like 2008, this fact is very obvious in the high quality of the Estate Pinot Noir.

The colour is dark and rich for a cool year Pinot Noir.

On the nose you will detect the smoked meats, black cherries and red dates. With a little bit of time in the glass, dried Xmas fruits and spices will also appear.

On the palate, the wine has a rich middle and a peacock tail finish. Some tasters can detect a salty limestone flavour which is believed to exist in wines grown on limestone rich soils.

Complexity will develop with time in the cool cellar.

10 to 15 years after harvest is the best drinking window. This wine is also enjoyable now. The alcohol level is below 14% which is a great relief for me as most years I have to juggle between 14 - 15.5%. This tendency towards high alcohol is a result of the high sunshine hours and long warm autumns that we enjoy here in New Zealand.