



MATT CONNELL  
WINES



## BENDIGO SINGLE VINEYARD PINOT NOIR

2016

<b>ORIGIN</b>	Bendigo, Central Otago, New Zealand
<b>VARIETAL</b>	100% Pinot Noir
<b>ASPECT</b>	North facing slope
<b>SOIL</b>	Derived from schist and wind blown loess over deep free draining gravels on elevated terraces

### TECHNICAL

Alcohol	14%
Residual sugar	Dry
Ph	3.66
TA	5.80g/l

### VINIFICATION:

Hand harvested fruit was 100% destemmed to tank. A 4-day cold soak then took place to build colour and intensity of flavour. The must was inoculated with both wild yeast and cultures selected for their ability to add complexity. Fermentation lasted 19 days with peak temperatures reaching 32 degrees. A Post fermentation maceration period of 6 days followed which allowed tannins to build and the wine to find balance before pressing to tank. Following settling in tank the wine was racked to French barriques of which 33% were new. The wine then underwent malolactic fermentation and matured for ten months in oak before being racked, blended and bottled on March the 3rd, 2017.

**Tasting Note:** Dark fruit and spice on the nose while the palate is tightly wrapped with boysenberry and chocolate notes. The finish is long and supported by fine tannins and oak spice.

