



MATT CONNELL  
WINES



## RENDITION PINOT NOIR

2016

**ORIGIN** Bendigo and Lowburn,  
Central Otago, New Zealand

**VARIETAL** 100% Pinot Noir

**ASPECT** North facing slope and flats

### TECHNICAL

Alcohol	14%
Residual sugar	Dry
Ph	3.63
TA	6g/l

### VINIFICATION:

Hand harvested fruit was 100% destemmed to tank. A 5-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 31 degrees. A Post fermentation maceration period of 4 days followed which allowed tannins to build structure and balance. The decision was then made to press off the skins to tank. Following settling in tank the wine was racked to French barriques of which 25% were new. The wine then underwent malolactic fermentation in barrel and matured for ten months in oak before being racked, blended and bottled on March the 3rd, 2017.

**Tasting Note:** The nose shows a nice blend of darker fruit notes supported by violet florals. The palate is complex with good concentration, spice and a long and integrated finish.

