

MOMO

PINOT NOIR 2023



Tasting Note

An outstanding vintage for Pinot Noir at the Raupo vineyard. Full bodied and concentrated, yet elegant, supple and fleshy. Lifted aromas and flavours of ripe cherries and plums are supported by firm tannins and a deep structure.

Vintage

Despite the challenging season that Mother Nature provided early on, the vineyard at Raupo shone, looking remarkably vibrant, alive and healthy. We were blessed with even flowering so the bunches in general were smaller and evenly spread across the canopy, and naturally low. Smaller berries and bunches certainly gave a level of concentration that was welcomed. The season was not easy, and certainly wet in the months leading up to harvest; so to see the cleanliness of the fruit was very encouraging. This clearly was a direct result of the judicious management by our vineyard team, who worked tirelessly all season despite the weather. Luckily, for the first time in several years, for the whole harvest period we had a run of very dry, settled weather which enabled the team to harvest each plot exactly when we wished.

Winemaking

Certified organic grapes were harvested by machine and fermented naturally in small open top fermenters. The caps were plunged twice daily. After a period of 14 – 21 days, the batches were pressed off. The wine went through malolactic fermentation and remained aging for 6 months before it was blended and filtered prior to bottling.

Technical Info

pH	3.73
TA	5.1 g/l
RS	0 g/l
Alcohol	13.5% abv

Derived from 100% certified organic fruit from the Omaka Valley.

Biogro Certified Organic
Vegan and Vegetarian friendly
Contains Sulphites

Facebook/momowinesnz

momowines

