

MONTE CHRISTO

WINERY

Established in 1864 by Jean Désiré Féraud, Monte Cristo is the birthplace of Central Otago wine. Our wines are made with 100% estate-grown fruit sourced from our vineyards across three distinct sub-regions, the Alexandra Basin, Bannockburn and Pisa. Utilising sustainable farming practices and minimal intervention methods in the winery, the outcome is elegant, refined, and impeccably balanced wines epitomising the terroir of Central Otago.

2023 Central Otago Pinot Noir

Tasting note

An enticing Pinot Noir, firm yet elegant, with red and black cherries, plum, raspberry, black tea and dried floral notes.

Vintage note

2023 was a warm, even growing season with average rainfall and low incidence of frosts. Wines show optimal ripeness, medium body and bright acidity.



VINEYARDS

Vineyard: Catherine's (45%)

Subregion: Pisa

Elevation: 240m

Clone(s): 115, 5, Abel, 777, 667

Soil: Waenga alluvial sandy silt gravels, loam texture, moderately stoney, derived from schist

Growing Degree Days: 1220

Harvest: By hand on the 23/3/2023

Yield: 5.5 t/ha

Vineyard: Paris (15%)

Subregion: Bannockburn

Elevation: 220m

Clone(s): 10/5, 115

Soil: Cromwell loess deposited sands derived from schist

Growing Degree Days: 1095

Harvest: By hand on the 30/3/23

Yield: 6.3 t/ha

Vineyard: Davishon (15%)

Subregion: Alexandra Basin

Elevation: 160m

Clone(s): 5, 115

Soil: Blackmans alluvial sandy silt gravels derived from schist and sandstone

Growing Degree Days: 1083

Harvest: By hand on the 18/4/2023

Yield: 4 t/ha

Vineyard: Springvale (15%)

Subregion: Alexandra Basin

Elevation: 175m

Clone(s): 5, 667, 777

Soil: Blackmans alluvial sandy silt gravels derived from schist and sandstone

Growing Degree Days: 1083

Harvest: By hand on the 13/4/2023

Yield: 4 t/ha

Vineyard: Confluence (10%)

Subregion: Bannockburn

Elevation: 210m

Clone(s): 115, 6

Soil: Manuherikia loess deposited silt material overlaying sand and silt alluvial deposits derived from schist

Growing Degree Days: 1095

Harvest: By hand on the 14/4/2023

Yield: 8 t/ha

WINEMAKING

Brix: 23.1 (avg.)

Whole Cluster: 11%

Total time on skins: 24 days (avg.), including a five-day cold soak

Fermentation: Wild yeasts

Aging: 10 months in 25% new French oak

Cases Produced: 495

FINISHED WINE ANALYSIS

Alcohol: 13.0%

pH: 3.57

TA: 5.5 g/l