



MONOWAI

2020 UPPER REACHES PINOT NOIR

Our Upper Reaches range represents our best vineyard parcels and receives the best treatment in the winery to produce extra special wines, built to age with structure and richness but still plenty of drinkability from an early age. Only produced in excellent vintages, the Upper Reaches range showcases our unique cool-climate site, our years of winemaking and viticultural experience all over the world and our commitment to bringing this all together to make something extra special.

TASTING NOTES

Delicate and understated, this Pinot Noir shows hints of ripe, dark cherries, five spice and smoky oak. The velvety tannins are harmoniously balanced with a refreshing acidity and flavours of dried berry fruits, white pepper and liquorice.

VITICULTURE & WINEMAKING

Fruit from low-yielding vines was selectively harvested at peak ripeness, gently crushed and chilled for a pre-fermentation cold soak to extract colour and fruit flavour. The must was then warmed, inoculated with selected yeast and fermented over 7 days to dryness with a daily routine of traditional plunging by hand to maximise tannin extraction. It underwent malolactic fermentation in tank and then was pressed to a mixture of new, 1 and 2 year old French oak barrels. The wine was matured for 15 months in oak before being prepared for bottling.

CELLARING

Crafted to be ready for drinking on release but also with the ability to age gracefully, this Pinot Noir will develop complexity over at least the next 10 years. Thanks to our elevated, inland position, our wines naturally have good acid levels, which allows them to age gracefully for many years.

FOOD PAIRING



Slow roasted duck



Nutty cow's milk cheeses, such as Comté & Gruyère



Mushroom risotto

