



DRY MED SWEET

MATURITY  
2016 2030

ALCOHOL  
14%

VARIETY  
Pinot Noir

Colour Notes

Ruby rose.

Aroma Notes

Delicate red berries, tulips, raspberry liquorice and cherry.

Palate Notes

Red currants, raspberry with silky tannins.

*"All I can say for certain is that Mountford is teetering on the edge of super stardom."*  
- Matthew Jukes, Acclaimed Wine Critic



FERMENTATION

Fermented in 1.8T fermenters 50ppm sulphur before fermentation, yeast strain D254 used.

MATURATION

Matured in old french oak.

PH LEVEL

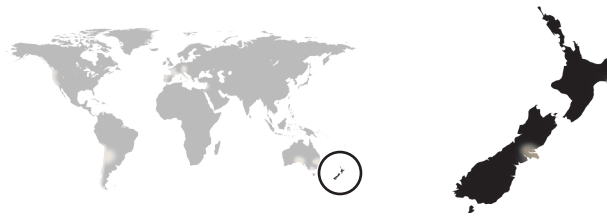
3.7

TA (TOTAL ACIDITY)

4.6 g/L



THE MOUNTFORD HILL  
IMAGE: MOUNTFORD ESTATE



New Zealand  
Waipara  
Estate Vineyards

VITICULTURE	Biodynamic			
NO. OF HECTARES	10 ha			
SOIL TYPE	Topsoil over clay with limestone deposits.			
FRUITION	BUDBURST	VERAISON	HARVEST	DAYS FROM V-H
	10/09/2012	25/01/2013	15/04/2013	81
YIELD (TONNES/HA)	8 tonnes/ha			
PLANTING DENSITY	6252 vines/ha			
AVERAGE VINE AGE	5 Years			
CLONAL MIX	CL5, 667, 115, Able			
AVERAGE RAINFALL	500-700 mm			
ASPECT	NW-SE			
ELEVATION	100 m			
INTERROW REGIME	Grass			
IRRIGATION REGIME	None			
FROST PROTECTION	Helicopter			
COMMON ANIMAL LIFE	Birds, rabbits, hare, ducks			