



ALCOHOL
12.7%

VARIETY
Pinot Noir

Colour Notes

Bright red.

Aroma Notes

Leather, indian spices, black cherry.

Palate Notes

Earth, smoke, Black doris plums with complex grainy tannins and great length.

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



FERMENTATION

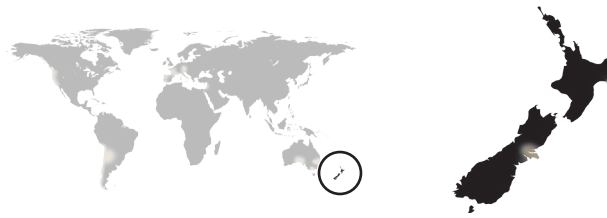
50ppm sulphur before fermentation and Native yeast used to ferment 30 days on skins.

MATURATION

Matured in old French oak for 24 months.



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
	17/09/2013	06/02/2014	29/03/2013	51
YIELD (TONNES/HA)	8 tonnes/ha			
PLANTING DENSITY	6252 vines/ha			
AVERAGE VINE AGE	6 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			