



Māori Point Pinot Noir plantings:

*Abel – 1778 vines
10/5 – 3956 vines
Dijon 115 – 2581 vines
Dijon 777 – 4486 vines
UCD5 – 2872 vines*

*Sustainably grown and made at
Māori Point Vineyard
413 Maori Point Road, Tarras, NZ.*

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2021 GRAND RESERVE (PROFESSORS' BLOCK) PINOT NOIR

We are two families, devoted to the natural phenomena that create Māori Point wines. Our estate vineyard is located in New Zealand's Central Otago, a place defined by extremes that can elevate Pinot Noir. Māori Point Vineyard was planted in 2002, in soil consisting of loess deposited over schist boulders and gravels left by recent glaciers; its low fertility encourages the vines to produce fewer grapes of great concentration. In 2013, after eight years of careful observation and winemaking, we designated the Professors' Block, a single acre of Abel and 10/5 clones that creates our Grand Reserve: our most elegant, layered, and long-lived wine.

PRACTICES

We follow regenerative agriculture principles, carefully nurturing the soil and indigenous microflora, for example by making our own compost and planting native vegetation. Vine pruning, leaf pulling, straightening shoots, and harvesting are done by hand. We provide special attention to the Professors' Block, and at harvest time this acre is harvested and fermented individually, in our winery adjacent to the vines. The fermentation by wild yeasts, worked by hand and exposed to ambient temperatures, allows clear expression of vineyard and vintage. Malolactic fermentation occurs naturally during the twenty two months the wine is in barrel (primarily French oak, up to 50% new). We rack once in summer, use minimal sulfites, and do not fine or filter. Our wines are vegan friendly.

GROWING SEASON

After a moderate winter with normal rainfall, budburst occurred in late September. Flowering commenced in late November, with some rain and average temperatures. After frost and snow in the vineyard in November, the growing season settled down to become one of our best ever, with above average heat accumulation. Some needed rain arrived in January, then the weather stabilised in February with warm dry conditions, continuing through harvest.

TASTING NOTES

The superb growing season for the 2021 vintage creates intensely concentrated flavours, well-defined detail, and a graceful softness on the palate, reminiscent of the 2013 vintage. Aromas of black cherry and plum entwine with thyme, earth, and savoury notes, with hints of the anise seed and fennel that often show in Professors' Block Pinot Noir. Elegant and supple tannin framework provides structure for the enchantingly lifted layers of floral, fruit, herb and earth notes. Will age well for 11 to 14 year.