



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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MĀORI POINT WINES ESTATE VINEYARD 2023 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 in its free-draining soils, diurnal temperature variation, and ultraviolet intensity. These extremes enhance concentration and transparency in Pinot Noir. Our soil consists of loess deposited over schist boulders and gravels left by the Lake Hāwea glacier 200,000 years ago. The low fertility of this soil causes vines to produce fewer grapes of great concentration. We planted Māori Point Vineyard beside the Clutha River (Mata-Au) in 2002 with five different clones of Pinot Noir across fourteen acres.

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. At least fourteen different areas of the vineyard (approx. one acre each) are harvested and fermented individually in our winery that is adjacent to the vines. Small fermentations by wild yeasts, worked by hand and exposed to ambient temperatures, naturally articulate the vineyard and vintage. Malolactic fermentation occurs naturally during the eleven months the wine is in barrel (primarily French oak, 22% new). We rack once in summer, use minimal sulfites, and do not fine or filter. Our wines are vegan friendly.

GROWING SEASON

The 2023 growing season showed remarkable contrast across New Zealand: while volatile weather (courtesy of La Nina), high precipitation and cyclones devastated Hawke's Bay and Gisborne, Central Otago enjoyed ideal growing conditions, apart from some precipitation during harvest. With lower maximum temperatures, yet with moderate overall heat accumulation, Pinot Noir harvest began early again for us, on April 4. However, the crop was notably smaller than in 2022, and the grapes showed physiological ripeness at lower brix accumulation.

TASTING NOTES

With a small crop and moderate temperature conditions (fermentations peaked at 28 deg C, accentuating delicate aromatics) the result is a wine that shows restraint (13.6% alcohol) in its core of dense yet harmonious fruit, dried spices, floral, and savoury notes. High-tone florals, minerality, and fine finishing textures indicate the promise and future elegance of this wine. Will improve for 8+ years.