



Martinborough Cuvée Madeleine 2015

Terroir & 2015 Vintage

Our original block on the western approach to Martinborough is composed of stony loam based soils. The resident Pinot Noir and Pinot Gris vines are a mix of clones and consequently display complex fruit character and concentration and fine, structural tannins. 2015 was a warm year with a dry and cool autumn providing ripe, clean berries.

Winemaking

The grapes were picked at just over 21 brix and in ideal condition. They were whole bunch pressed and the resultant juice was fermented over several weeks to dryness. We used older French oak barrels for the subsequent maturation and malolactic fermentation. After about 8 months on lees, the wine was racked, clarified, then *triaged* enabling a second fermentation. After two years bottle age and periodic simple riddling (turning and twisting the bottle to accumulate the sediment at the cap), the wine was disgorged removing the sediment, topped with a *liquer d'expedition*, then cork finished.

Tasting note

"Fine, persistent bead, with small bubbles. Crisp, a slight dried apple, orange peel nose with biscuit and toast elements. Good defined palate, not overtly sweet, but not searingly dry. It exhibits a yeasty, leesy character on both nose and palate. A strudel element gives this methode further complexity"



Technical Specifications.

Alcohol : 13.7%

Residual sugar : 6g/L

pH: 3.59

TA: 6.4g/L

Pinot Noir 82% Pinot Gris 18%

For more information:

John Porter, proprietor/winemaker

M: +64 (0)27 4737009

E: info@porterspinot.co.nz

W: Porterspinot.co.nz