

MATUA SUMMIT PINOT NOIR 2018

Inspired by New Zealand's towering South Island Alps, Matua founders Bill and Ross Spence set out to scale the greatest heights of winemaking. From humble beginnings in 1969, their courage and vision to climb to the top saw them produce New Zealand's very first Sauvignon Blanc, changing how the world viewed New Zealand wine forever.

WINEMAKING

Sourced from high performing vineyards and showcasing exemplary texture and structure, this premium New Zealand Pinot Noir is refined, delicate and richly perfumed. Fruit was picked at its peak and blended for optimal quality and taste – resulting in wines with exemplary texture and structure. This wine is crafted only during pinnacle vintages in accordance with Sustainable Winegrowing New Zealand.

HOW IT TASTES

This Pinot Noir is a vibrant cherry colour, exuding an aroma of sweet raspberry complimented with sweet and spicy oak, just hinting at the layers and depth of fresh and fruity flavour. Bright and energetic to taste, it is brimming with red fruit and soft, supple tannins, perfectly seasoned with a dash of oak for those light toasty notes. For the finale is a fresh, lingering finish that is simply moreish.

CELLARING

It's delicious right now, but shorter term cellaring, say 3 years, will add to the complexity and interest of this wine.

HOW WE DRINK IT

With good company and great food – perfect for serving at your next dinner party.

TECHNICAL STUFF

pH: 3.55
Grapes from: Marlborough
Residual sugar: 1.8 g/l
Variety: Pinot Noir
Acidity: 6.0 g/l
Alcohol: 12.0%



MATUA
INGENUOUSLY FRESH

— NEW ZEALAND —

