TE KAIRANGA

"Te Kairanga" Where the soil is rich & the food is plentiful.

2014 Pinot Noir

Established in 1984, our land was originally owned by the founding father of Martinborough, John Martin, in the late 1800s. The over 130 year-old cottage that still stands on our property serves as both an icon and hospitality center for our winery. Our wines come from our 250 acres of sustainably-farmed vineyards planted on ancient riverbeds. While our passion and specialty at Te Kairanga has always been Pinot Noir, we also make small amounts of Chardonnay, Sauvignon Blanc, Riesling and Pinot Gris.

MARTINBOROUGH

Martinborough is at the southern end of New Zealand's North Island. Roughly 90 minutes from Wellington, New Zealand's capital, this tiny region accounts for less than 2% of the country's total wine production. Martinborough is protected from the harsh elements by a range of mountains to the southwest and west creating a climate that is mild, breezy, dry and ideal for cool-climate grapes. Most of the premier vineyards are planted on stony terraces that provide exceptional drainage and high mineral content. More than half of Martinborough's vineyards are planted to Pinot Noir.

VINEYARDS

At Te Kairanga, we have 250 acres of vines planted at four vineyard sites in the Martinborough appellation. This diversity provides our winemaking team with a wide array of aromatics, flavors, textures and styles to work with. The martinborough Terrace, considered one of the premier growing areas, is home to our Home and Mcleod Vineyards. Once an ancient riverbed, it features deep gravel and alluvial soils and a mild climate. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of the site. 2014 was a very early season from budburst through to harvest, with low rainfall and sunny conditions through the peak of summer, hastening ripening. Fruit was harvested at optimum flavour development from our Home and McLeod Vineyards. Of the nine clones that were selected, each parcel was vinified separately in small fermenters before being pressed off and matured for 10 months in French oak barrels (20% new). Light filtering was done prior to bottling.

CLONES	Abel, 777, 677, 5, 6, 115, 114, 113, 10/5
REGION	Martinborough, New Zealand
ALCOHOL	14.0%
AGING	10 months in French oak barrels
TA	5.3 g/L
PH	3.58
RS	0.42 g/L

TASTING

Our 2014 Pinot Noir is richly coloured and has deep aromas of dark cherries, plum, and spice. The pallet has bold, rich fruit with subtle spiciness and fine tannins.

MARTINBOROUGH

WINE *of* NEW ZEALAND

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