

MOKOblack Pinot Noir, Marlborough



Producer: Boutinot New Zealand
Winemaker: Samantha Bailey and team
Country of Origin: New Zealand
Region of Origin: Marlborough
Grapes: Pinot Noir 100%
ABV: 13%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians
Closure Type: Screw Cap



The One-Liner

Maritime Pinot Noir – fresh, cool bright and breezy with a silky finish.

Tasting Note

The 2014 vintage is from maritime vineyards in Marlborough's south easterly extremes in the Blind River Valley. We exploit this coastal fruit by capturing a breezy finesse over the classic cranberry and red current aromas giving us a wine with enough bite and texture to be foody but with enough generosity of fruit to be a delicious glass on its own. A lick of oak in the wine making lends a little soothing creaminess to the whole. Pretty, poised and textural.

Producer Details

Boutinot New Zealand wines are sourced from vineyards in each of the sub-regions of Marlborough - the Awatere, Waihopai and Wairau Valleys. These valleys have their own micro-climates and terroir which give a unique personality to the vineyards, grapes and finished wine. The wines are then made for us by our own resident winemaker Samantha Bailey.

In The Winery

Our Pinot Noir came from 2 vineyards - 87% Rapaura Gravels and 13% Omaka Valley clay soils which included a number of clones, 667,777,115, Abel and Clone 5.

Both vineyards were pruned to 2 cane VSP and yields were naturally around the 7T/Ha mark. After green thinning on the vine the fruit was harvested over a period of 10 days from late March through to early April. Each parcel was kept separate and fermented in small open top tanks and hand plunged up to 4 times daily. Post pressing, wine was sent to a mixture of stainless steel and French oak for Malo and ageing.

Awards & Press

2014 Vintage: IWC 2015 - Bronze

2011 Vintage: "Plenty of good varietal character in this good value, easy drinking wine with a medium-length finish. 'Pale garnet in colour, this shows cherry and raspberry jam aromas with a spicy red-fruited palate,' said Foni Tsouvallas of The Folly." *Sommelier Wine Awards 2013, Judges Comment;*

2010 Vintage: "Regarded as good value by all, fragrant dark cherries and raspberries mix with violets and almondy marzipan on a vibrant nose. The palate is full of sweet, ripe summer berry and cherry-infused palate,

Food Recommendations

Made to go with delicate, rich and aromatic food such as duck dim sums, tempura fried vegetables and oriental salads.

with a nice level of spicing." Sommelier Wine Awards 2012

2009 Vintage: "Pretty raspberry and small red berries, along with light mocha on the nose. High acidity on the palate." Laurent Chaniac. "Light and restrained on the nose, and really lifted, with good, pure fruit." 83 points, Clinton Cawood. The New Noir; Imbibe March/ April 2011.