



ROD McDONALD WINES

ONE OFF

2012 Pinot Noir

Martinborough

VINEYARD

2012 will be widely regarded as one of the more unusual in Martinborough. A cool but fine weather pattern defined Summer for the entire country with Martinborough no exception. This had the effect of extending the ripening and subsequently the "hang-time" needed to get these grapes where we wanted them. Moderate sugar, lovely concentration of aromatics and flavour, bright acidity with great colour definition was the result.

THE ROADIE

Bruno and I trucked down on Saturday, stayed at the Martinborough Hotel and were up early Sunday for the pick. After a solid days harvest, we loaded up and returned to Hawke's Bay with around 2.5 tonnes of 10-5, 777 and 115 clone Pinot Noir.

WINERY

We did pretty much everything could in the winery to ensure this was as honest a representation of Martinborough Pinot Noir as we could make. 30% Whole bunches were included in one open fermenter. All the remaining fruit was de-stemmed but not crushed. All was cold soaked to ensure we captured as much colour and spicy aromatic complexity as possible. Natural/indigenous ferments kicked off after around 5 days and were allowed to peak at around 35 degrees. The wine rested on skin for another 10-15 post ferment and was pressed off and run to French barriques where it rested before blending and bottling.

TASTE

Tobacco and subtle washes of mushroom on the nose, with vibrant dark red and plum flavours on the palate. The tannins are firm but melting and provide a supporting structure to this engaging wine.

Alcohol 13.2%

Standard Drinks 7.8

Allergens Contains Sulphites. Traditional fining using egg whites. Traces may remain



Rod McDonald, Proprietor & Winemaker

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