



Reviews & Accolades

LE MAITRE PINOT NOIR 2016

THE REAL REVIEW

Bob Campbell MW, January 2018

5 Stars & 96 Points

From Gibbston Valley's home block that was planted in 1983. Bright, high energy and quite complex pinot noir with fresh herb, violet, red cherry, spice and anise flavours. An impressive example of power delivered with consummate subtlety. Ageing: now to 2025. Food: Pork belly, creamed corn, green tomato sofrito, corn crackling.

RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, October 2017

5 Stars & 19.5 / 20 Points

Full, dark ruby-red colour with black hues. The nose is full and deeply concentrated, packed with layers of complex dark red and black fruits harmoniously entwined with dark herbs and lifted violet floral nuances with subtle earthy elements. The aromatics are quite complete in expression. Medium-full bodied, the palate has powerful and intense flavours of black and dark-red cherry fruit melded with plum, dark herb and floral nuances. The fruit is rich and forms a well-concentrated driven line, with fine, grainy tannins in support, and balanced, integrated acidity. The palate possesses fruit richness and power, and the wine shows drive, energy and linearity, carrying to a densely packed, firm finish of black fruits, herbs and florals. This is a powerfully driven and intense black cherry and berry fruited Pinot Noir with fine tannin structure, and plenty of drive and length. Match with slow-cooked game meat and casseroles over the next 8-10 years. Hand-picked 10/5 clone fruit, from the original 'Home Block', Gibbston, vines up to 33 y.o., fully destemmed and indigenous yeast fermented to 13.5% alc., the wine aged 11 months in 30% new French oak. Certified BioGro organic.

CAMERONDOUGLASMS.BLOGSPOT.CO.NZ

Cameron Douglas MS, November 2017

94 Points

No mistaking the style of Pinot here – toasty and warm with dark spices and plum, ripe dark cherry and spiced plum aromas; the clove and cinnamon edges of the oak and masculine earthy undertones are very inviting and showing the wine's complexity. On the palate – ripe, fruity, plump. Oaky, dry finish and very engaging. Fine to moderate tannins with a dusty chalky texture; an equal level of acidity – off-set by the fruit and oak concentration. Balanced, drinkable today; best from late 2018 through 2026.