



**MIDALIDARE
NEW ZEALAND**

Midalidare New
Zealand Central
Otago Stag's
Run Pinot Noir



Chemical Analysis:
Alcohol content: 13.5% vol.
Total acidity: 4.6 g/l
Residual sugar: 0.46 g/l

The story of Midalidare is a story of action that turns dreams into reality. Our dream took us to the other side of the world, to a magical place with wonderful nature and exceptional wines – New Zealand. We wanted to try something different and challenging, to improve our skills, to gain new knowledge. Thus, the idea of creating wine abroad was born.

The beautiful Northburn terraces are sited on Lake Dunstan's steep east bank. TŪI bird song embraces the Kōwhai tree overhanging on the slopes above the Stag's Run vineyard. The unforgiving, rocky, glacial soils produce wines with structure and intensity. This single vineyard Pinot Noir is our inspiration for future generations at Midalidare – a seed of the most precious part of Central Otago.

Appellation and origin: Dry red varietal wine Single Vineyard Pinot Noir "Midalidare New Zealand" from Central Otago, Cromwell, Northburn, [Stag's Run vineyard](#).

Grape variety: 100% [Pinot Noir](#) from Stag's Run.

Terroir: Stag's Run vineyard is located on the south-eastern banks of the glacial lake Dunstan in Northburn. The unique microclimate, a result of the lake influence and surroundings of extreme hills, the incredible temperatures amplitudes, low annual rainfall, and the specific profile of the soils are the components of an outstanding terroir for Pinot Noir and its expressive fruity characteristics. The vines are planted on extreme western slopes, which prevents vines from spring frosts. The soils are alluvial - brown forest and pallic, dry in summer and wet in winter with weak structure and high density in subsurface horizons. The extreme temperature amplitudes ensure optimal grapes acidity.

Viticulture: The Pinot Noir vines are at an average age of 12 years. The clone is selected and grown in New Zealand. Although not certified, vineyards are farmed organically. The climate is relatively dry, and irrigation water from the Lake Dunstan is used when necessary. The forming is double vertical shoot positioning (VSP or double guyot). The yield is controlled and reduced depending on the vintage. Regulation of production is twofold - green pruning and veraison pruning.

Harvest: The harvest for Midalidare New Zealand Central Otago Stag's Run Pinot Noir takes place in the beginning of April, on April 1st for vintage 2023. The grapes are hand-picked and double sorted manually – at first at the vineyard and second prior to fermentation.

Winemaking notes: Selected grapes enter 400-litres stainless steel fermenters. A cold soak takes place for a few days in order to obtain maximum coloring substance and fruity flavor from the skin. Gentle warming precedes the yeasts introduction. Alcoholic fermentation at controlled temperature takes place, partly whole bunch/cluster depending on the vintage. A post maceration is carried out. Then the wine is drained from the fermenters and fed for ageing into 225-litres French oak barrels (barrique). Malolactic fermentation takes place under controlled temperature in an underground cellar. The wine is aged for 10-12 month. Rough filtration, blending and bottling complete the process.

Tasting notes: [Midalidare New Zealand Central Otago Stag's Run Pinot Noir](#) reveals aromas of dark cherry, forest berries, and hints of violet waft through the air. The palate, long and concentrated, is dominated by wild plum and dried herbs, while dense tannins weave the balanced and seductive structure with fine French oak hints.

Serving suggestions: The wine pairs well with a wide range of dishes, including game meats, poultry, and roasted vegetables. Its bright acidity and low tannins also make it a good match for fatty fish and rich, creamy sauces. Serve at 13-18°C, in Pinot Noir New World glass (tall stem, tulip shape bowl, slightly flared rim) or regular Red wine glass.

Storage and maturity: Store at cool and dark place, at temperature 14-18°C. Mature; keep 10 years and more.