



TONGUE IN GROOVE

WAIPARA, NEW ZEALAND



Tongue in Groove is very different. Six friends are growing grapes on some of the most exciting Pinot Noir & Riesling sites in New Zealand. Together they produce only 3 wines. But these wines are worth trying! The 6 friends are the perfect fit, or the tongue in the groove, especially when one of them is considered to be one of the best winemakers in the country. Tongue in Groove is based in the heart of the Waipara Valley, North Canterbury at one of the best spots to make memorable Pinot Noir and Riesling.

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Ex-Pegasus Bay winemaker Lynnette Hudson leads the team creating these spectacular wines from some of the best vineyards in the country. Her many years of experience and expertise crafting Pinot Noir and Riesling show in these stunning wines with silky textures, purity and depth. She's considered by many to be one of NZ's best winemakers.



TONGUE IN GROOVE

WAIPARA VALLEY PINOT NOIR 2014

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Varietal: Pinot Noir

Winery:	Tongue in Groove	Wine region:	Waipara, NZ
Residual sugar:	<1 g/l	Alcohol:	14%
Wine style:	dry	Winemaker:	Lynette Hudson
Closure:	Screwcap	Cellaring potential	2020

Tasting Note

Vibrant cherry fruit with an earthy, savoury undertone, reminiscent of being in an underground, chalk cave. This delicious herbal complexity is the result of a high percentage of whole bunches in the ferment. Generous fruit initially on the palate balances the salivating, chalky, mouth coating tannins. Good acid levels also enhance the drinkability of this Pinot and its ageability. A complex style of Pinot Noir showing the abundant fruit of NZ combined with the robust tannins more typical of a Pinot from Burgundy.

Winemaking

Traditional winemaking techniques were used; minimal intervention, meaning that the wines practically made themselves with a little guidance and care from the winemaker. Approximately 35% whole bunches were put on the bottom of the fermenter and the rest of the fruit was destemmed giving a combination of whole berries and some slightly crushed berries. Whole bunches gives structure, tannins and flavour; whole berries give abundant generous fruit and perfume; whereas crushed berries results in less aroma but deeper colour and bigger tannins. This ratio has resulted in a Pinot with an intense perfume, deep, dark fruit, firm yet silky tannins and overall is full bodied, mouth filling and well structured. All the vats had a cold soak for 5-6 days, natural indigenous yeast completed the fermentation and were plunged 2 times daily with more gentle hand plunging during the post fermentation maceration. The vats were pressed separately and the hard pressings separated. The separate batches were barrelled down to French barriques, about 30% new. All barrels completed a natural malo-lactic fermentation the following spring/ summer when temperatures warmed. Each barrel was tasted and only the best barrels were selected for the resulting blend. The wines were moved for the first time after 16 months to tank to marry together before bottling. No fining or filtration was used.

Reviews

96/100 Bob Campbell, MW

95/100 Decanter Magazine

Top 50 New Zealand Wine 2016 – James Suckling

