

Mondillo Bendigo Pinot Noir Central Otago New Zealand 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018
GRAPE Pinot Noir
GEOGRAPHY New World
COUNTRY New Zealand
LARGER REGION South Island
SMALLER REGION Central Otago

Rationale

Within a short period of time, 'high-quality Pinot Noir' and 'New Zealand' have become almost as synonymous as 'Sauvignon Blanc' and 'New Zealand'. Since the 1990s, Pinot Noir has been predominantly grown in the cooler southern regions of New Zealand: including Wairarapa, Marlborough, Nelson, Canterbury & Waipara, and Central Otago.

What makes New Zealand Pinot Noir unique from those of California, Oregon, and most other new world examples is New Zealand's savory spice and (occasionally) gamey-meaty aromas, coupled with its ample fruit flavors. Traditionally, New Zealand Pinot Noir combines notes of earth/farmyard, black cherry, herbs, raspberry, red cherry, lightly smoked oak, and complex spice—appreciated for their complexity and combination of elegance and power.

Central Otago, or simply 'Central' as it is called locally, is a special spot for the grape in New Zealand. Located on the South Island of New Zealand, Pinot Noir is the dominant grape in Central Otago. In the warmer sub-regions, such as Bannockburn, Bendigo, and the Cromwell Basin, it typically produces wines with strong, sweet plum and cherry flavors coupled with herbal notes—often described as 'classic Central Otago.'

Located 80km from Queenstown, this family-run, single estate property is led by Domenic Mondillo, who was born in Rhode Island but now an adopted kiwi! He moved to New Zealand in 1981 and made his culinary mark in Queenstown as the owner and executive chef of two multi award-winning restaurants, before being enticed full time into the world of wine in 1992.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Light
COLOR Garnet
RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Med+
TANNIN Medium
TEXTURE Round / Smooth
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Cranberry • Red Raspberry • Red / Sour Cherry
Condition: Fresh, Ripe

BLACK FRUIT Black Raspberry • Black Cherry • Blackberry • Black Currant / Cassis *Condition: Fresh*

FLORAL Lavender • Violet *Condition: Fresh, Dried*

GREEN VEGETABLE Olive (Green) • Arugula

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Ginger / Root • Cola Nut

HERBAL Tea Leaf / Bergamot • Marjoram • Sage • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Licorice (Red) • Chinese Five Spice • Cocoa Powder

ORGANIC EARTH Forest Floor • Turned Dirt / Clay

INORGANIC EARTH Mineral / Rock

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cinnamon • Clove • Sandalwood • Star Anise • Toast

OXIDATION/NUTTINESS Almond / Marzipan • Pistachio

PERCEIVED WINEMAKING CHOICES Partial Whole Cluster • Added / Stem Inclusion