SECKFORD AGENCIES

WOOING TREE

PINOT NOIR, WOOING TREE

Vintage 2017



TECHNICAL ANALYSIS

Alcohol
13.5

The Wooing Tree's motto is 'Pinot with Passion'; this award-winning wine from their vineyards in Central Otago certainly lives up to expectations.

TASTING NOTE

A complex and powerful wine with aromas of red berry fruits and violets, a rich and silky smooth palate and a long spicy finish. A great example of one of the best Central Otago Pinot Noirs.

VINIFICATION DETAILS

After handpicking, the grapes were cold soaked before 13% whole bunch fermentation took place with the cap hand plunged three times a day at the peak of fermentation. The wine was then transferred to 100% French oak barrels for 10 months, where it underwent malolactic fermentation.

RECIPE IDEA

Sumac-dusted salmon and warm cauliflower salad

This easy recipe is all cooked on the one grill tray, and only takes 15 minutes to put together!

Serves 4
4 fresh salmon fillets (approx. 150-200g each)
2 tsp sumac
salt and pepper
juice of a small lemon

For the salad:
1 cauliflower, cut into florets
1 red onion, sliced
olive oil
1 tsp preserved lemon (skin only) finely chopped – if you don't have preserved lemon, use fresh zest
2 big handfuls fresh rocket/arugula or baby spinach leaves

Method
Heat your grill to a medium setting and line a full-sized grill tray with aluminium foil. Squeeze half the lemon juice over the flesh side of the fillets evenly, then dust with sumac, salt and pepper. Place on tray skin side down, to one side, leaving plenty of room for the cauliflower.

In a bowl, mix together the cauliflower florets, sliced onion, preserved lemon, a good slug of olive oil and salt and pepper. Tip onto tray next to the salmon. Place under the grill for approximately 5 minutes and watch closely – you may need to turn the cauliflower or shake it up. It will char a little on the edges which is fine. Remove the cauliflower and put the salmon back in the oven for another couple of minutes.

Gently mix the green leaves through the cauliflower salad. Squeeze over a little more fresh lemon juice and serve with the salmon and a glass of Wooing Tree Pinot Noir.

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
New Zealand	Pinot Noir	Yes	75cl	Yes

 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Peter Bartle		Screw top	Central Otago	Yes