



## Greenhough Pinot Noir 2016

### Style

Attractively aromatic. Summer berry-fruits, citrusy, floral notes and a lightly spiced herbal fragrance. Earthy, mushroom notes evolve as the wine opens up. The palate is brightly red-fruited with a light spicy savouriness and supple structure of well-bound tannins. Exotic guava and quince with secondary preserve-like notes. A refreshing plum skin tang and chalky, mineral edge balances riper flavours.

### Technical

Region	Nelson
Vineyard	Greenhough and Morison Vineyards, Hope Certified and conversion (C2) BioGro (NZ No. 5119)
Variety	100% Pinot Noir
Clones	Multiple – 667, 777, 115, UCD5, UCD22, AM10/5, Abel
Soil Type	Clay-rich loam / river stone over deep stony gravels
Vintage	Cool, dry spring conditions slowed early season growth. Very dry conditions by late December led to water restrictions on the Waimea Plains. Conditions over flowering were settled and crops set at respectable levels. Throughout summer, daytime temperatures were 2-3 degrees above average with warmer night time minimums also. Rain after Christmas broke the drought. Warmth and moisture promoted rapid canopy growth. Further extreme rainfall events in mid-February and again in late March brought some disease pressure. Harvest began March 21st and was complete by the early date of April 6th. It gave us fruit with atypical and unexpected balance. Beautifully ripe acidities at lower than average sugar levels. To delay harvest in the hope of higher sugars was a mistake. It was a year for strategic decision-making based on fruit condition and flavour development. A year for lower alcohols in wines which promise lovely aromatics, elegance and phenolic balance.
Harvest	Harvested, 17 March – 45 April, 2016 21.2 – 23.3 brix, 3.15 – 3.51 pH, 5.25 – 7.8 g/L TA
Processing	De-stemmed to open-top fermenters (1–4 tonne). Punch-downs twice daily during primary ferment
Fermentation	Ambient pre-fermentation soak of 4-7 days. Both inoculated and spontaneous fermentations. Indigenous fermentations were slower to begin and hence pre-ferment soak was longer than usual. Total time on skins 14 - 26 days
Maturation	12 months maturation in 228 and 500 L French oak (15% new) Blended March and tank aged for a further 5 months
Malolactic	Full MLF completed in spring/early summer un-inoculated
Bottled	August, 2017, course filtration only
Analysis	Alc 13.5%: pH 3.65: TA 5.9 g/L: Dry

