



Stone's Throw Pinot Noir 2017

Style

Fragrant, spice-drawer, orange citrus and cassis aromas. These also carry to the palate. The palate is fresh and defined with flavors of blackberry and brambles, savoury notes and a supple structure of well-bound tannins. Fine and long on the finish.

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, UCD22, AM10/5, Abel
Soil Type	Clay-rich loam / river stone over deep stony gravels
Vintage	Spring was mild to cool on the temperature range. These conditions persisted deep enough into the season to affect flowering, resulting in lighter than average yields at harvest. Rainfall during spring was well above normal. Summer months were slightly cooler than the historical average but dry enough that water restrictions were imposed by late February. Cyclone Debbie (early March) brought unseasonal rainfall and ended the dry period. The cooler season with lighter crop load meant that fruit ripened more gradually with harvest beginning about a week later than in recent years. All fruit was harvested prior to the onset of the second cyclone, Cook, in mid-April. What was looking to be a prolonged harvest was in the end compressed and like 2016 logistically challenging. Fifteen months beyond the harvest, these wines look vibrant, aromatically expressive and elegantly balanced – reds and whites alike. This is a very good vintage with lower alcohol strengths
Harvest	Machine and hand harvested 24-31 March, 2017 22.5 – 23.5 brix, 3.05 – 3.34 pH, 7.95 – 10.0 g/L TA
Processing	De-stemmed to open-top fermenters (1–4 tonne). Punch-downs twice daily during primary ferment
Fermentation	Short ambient pre-fermentation soak of 1-3 days with single pump-over. Both inoculated and wild fermentations. Total time on skins 12 - 21 days
Maturation	11 months maturation in 228 and 500 L French oak (15% new) Blended March and tank aged in tank prior to bottling un-fined and with light filtration only
Malolactic	Full MLF completed in spring/early summer un-inoculated
Bottled	January 2019, un-fined and only a light filtration
Analysis	Alc 13.65%: pH 3.66: TA 5.5 g/L: Dry

