

Greenhough Hope Vineyard Pinots Blanc 2014



Technical

Region	Nelson
Vineyard	Greenhough Hope Vineyard, single vineyard wine
Variety	73% Pinot Blanc, 27% Pinot Gris
Soil Type	Ranzau alluvial clay loam gravels
Vintage	Warm, dry spring and summer conditions without extremes resulted in advanced flowering and our earliest harvest to date. High rainfall in early March was cause for concern but was followed by a month of perfect weather during harvest which was complete in time to avoid prolonged rainfall from mid-April. An excellent vintage
Harvest	100% hand harvested, 14–25 March, 2014 23.8 brix, 3.22 pH, 7.5 g/L TA
Processing	Whole bunch pressed and briefly settled in tank before transferring high solids juice to seasoned French oak
Fermentation	Indigenous (wild) fermentation in seasoned 228 and 500 litre barrels
Maturation	14 months maturation in barrel with minimal stirring of the lees during the first winter
Malolactic	Partial MLF completed un-inoculated during time in barrel
Bottled	Blended in May 2015 and bottled in September. Un-fined, filtered
Analysis	14.0% Alc, 3.49 pH, 6.3g/L TA, Dry

Style

A small block of Pinot Blanc vines planted in 1976 forms the basis of this wine. At its heart are low yields and winemaking which seeks to promote a complex, generous style. A spectrum of yellow and white stonefruits and fleshy pip fruits are imbued with secondary, savoury, spice notes from barrel fermentation, extended lees contact and partial MLF. Opulence and breadth is held in check by gentle squeeze of citrus and phenolic texture.