



## Greenhough Pinot Noir 2015

### Technical

Region	Nelson
Vineyard	Greenhough and Morison Vineyards, Hope Fruit BioGro(NZ) certified and in conversion
Variety	100% Pinot Noir
Clones	Multiple – 667, 777, 115, UCD5, UCD22, AM10/5, Abel
Soil Type	Ranzau alluvial clay loam gravels
Vintage	2015 was characterised by low yields producing high quality grapes and expressive wines with bright aromatics and flavour concentration. Cool weather over flowering resulted in small bunches with low berry numbers and summer drought conditions meant that bunch weights remained light. Final yields were 20-25 percent down. Harvest began and ended very early, 15 March-5 April
Harvest	Hand harvested, 16 March – 4 April, 2015 22.9-25.0 brix, 3.37-3.58 pH, 6.6-7.42 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 5-6 days. Both inoculated and spontaneous fermentation. Total time on skins 16 - 20 days
Maturation	12 months maturation in 228 and 500 litre French oak (32% new and 1 year) Blended in early March and allowed to remain a further 8 months in tank
Malolactic	Full MLF completed in spring/early summer un-inoculated
Bottled	Blend assembled March 2016 and bottled December 2015 - Un-fined and course filtered only
Analysis	13.9% Alc, 3.58 pH, 5.0 g/L TA, 0.26 g/L R/S (Dry)

### Style

Attractively aromatic. Cherry and summer berry-fruits, fragrant herbal tea, cocoa and soft leathery notes. Earthy, mushroom notes evolve as the wine opens up. The palate is plush, brightly red-fruited with a spicy savouriness and supple structure of well-bound tannins. Low yields and an excellent season have imparted great density and depth of flavour giving the wine a youthful vigour. A refreshing plum-skin tanginess and chalky, mineral edge provide drive and balance the riper flavours.