



Greenhough Hope Vineyard Pinot Noir 2015

Technical

Region	Nelson
Vineyard	Greenhough Hope Vineyard Single vineyard wine - Certified Organic (BioGro NZ No.5119)
Variety	100% Pinot Noir
Clones	B777 (43%), UCD5 (27%), AM 10/5 (20%), B115 (10%) Average vine age 20 years - Age range 18-22 years
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 th March-1 st April, 2015 23.4-25.0 brix, 3.37-3.58 pH, 6.2-7.3 g/L TA
Processing	De-stemmed to open-top fermenters (1-4 tonne). Cap plunged twice daily during primary fermentation
Fermentation	Ambient pre-fermentation soak of 4-6 days. Indigenous and inoculated fermentations peaked at temps 28-32°C. Total time on skins 18-21 days
Maturation	12 months maturation in 228 litre French oak (13% new / 27% one year)
Malolactic	Full MLF completed in spring/early summer un-inoculated
Bottled	Blended in early-March 2016 and settled in tank for a further five months prior to bottling in August, un-fined and course filtered only
Analysis	14.3% Alc, 3.48 pH, 5.85 g/L TA, <1 g/L R/S (Dry)

Style

The older UCD5 and AM10/5 clones are the basis of the darker berry characters, concentration and fine-grained structure underlying this wine. Dijon clones (in this vintage B777 / B115), offer brighter, red fruit and floral notes which enhance elegance and energy. The style seeks to express a complex range of fruit and process-derived aromas, flavours and textures. The vintage was low-yielding and the wine shows a 'broody' depth and underlying concentration as a consequence. Needs time to relax and open out.