



Greenhough Pinot Noir 2016

Technical

Region	Nelson
Vineyard	Greenhough and Morison Vineyards, Hope Fruit BioGro(NZ) certified and conversion (C2)
Variety	100% Pinot Noir
Clones	Multiple – 667, 777, 115, UCD5, UCD22, AM10/5, Abel
Soil Type	Ranzau alluvial clay loam gravels
Vintage	Cool, dry spring conditions slowed early season growth. By late December drought conditions prevailed. Weather over flowering was settled and crops set at respectable levels. Summer daytime temperatures were 2-3 degrees above average with warmer night time minimums also. Rain after Christmas broke the drought. Warmth and moisture resulted in rapid vine growth. Further rainfall events in mid-February and late March were a little problematic in terms of disease pressure and dilution issues however this was followed by favourable weather conditions. Our harvest began March 17 and was complete by the early date of April 6th. Sugars generally remained lower than usual while acids were beautifully ripe. 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 fermentation. 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 litre French oak (15% new) Blended March and allowed to remain a further 5 months in tank
Malolactic	Full MLF completed in spring/early summer un-inoculated
Bottled	August, 2017, course filtration only
Analysis	13.5% Alc, 3.65 pH, 5.9 g/L TA, Dry

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. There is a depth in the exotic guava and quince with a secondary preserve-like richness. A refreshing plum skin tanginess and chalky, mineral edge balance the riper flavours.