



GREENHOUGH HOPE VINEYARD PINOT NOIR 2004

Hope Vineyard:

The Hope Vineyard Pinot Noir is a single vineyard wine made from a selection of the best fruit from the vintage. The final blend is determined by extensive trials. The basis of this wine is fruit from older vines and clones of Pinot. These range in age from 11 – 25 years. Approximately 20% of the blend consists of newer Dijon clones from 2-5 year old vines. These have added some brighter and more floral berry aromas and flavours to the finished blend.

Vintage:

The 2003/4 season in Nelson was one of the most challenging and ultimately most rewarding that we have experienced. It began well without incident. Weather conditions were perfect throughout flowering and fruit set. Bunches had large berry numbers and above average weight. It was clear that fruit thinning would need to be more extensive than usual to reduce this potentially large crop.

From late January, the weather turned wet and unseasonably cool. This persisted throughout all of February, stalling the ripening process. A policy of risk management was adopted. Many successive passes were made through the vineyard to remove the least ripe fruit. Bunch weights in some of the Pinot clones were so heavy that only one was left per shoot. Nets were removed to allow a further canopy trim and leaf removal around the fruit zone and to enable mowing to minimize dampness.

By the beginning of March the weather settled and brought above average sunshine and low rainfall. An Indian summer ensured a long ripening period and harvest which lasted for us until the final day of April.

Winemaking:

The Pinot Noir harvest began a few days later than usual over the period April 2 – 22. This due to the cool month of February.

Clones: (UCD22, UCD5&6, AM10/5 = 70%) & (114, 115, 667, 777 = 30%).

Fruit for this wine was all hand harvested and 100% destemmed to small tanks for fermentation. Pre-fermentation maceration ranged from 1 – 7 days with total skin contact from 9 – 31 days.

Brix at harvest ranged from 22.3 - 25.2.

Fermentation in small batches, some wild, some cultured yeasts.

The wine was aged for 12 months in French oak 228 and 500 litres barrels of which 24% was new. Malolactic fermentation was uninoculated and completed in the spring when the weather warmed.

The wine was blended in early April, egg white fined and filtered prior to bottling in early August.

Tasting Note

Enticing summer berries, plum and floral aromas. The palate is layered with plum and cherry fruit flavours, savoury truffle and subtle spicy oak. The wine is fine-grained and elegant with a supple textural quality. Vibrant and truly varietal.

Alc/Vol: 14.1 % **R/S:** < 1 g/L **TA:** 5.3 g/L