



GREENHOUGH NELSON VINEYARDS PINOT NOIR 2004

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:

Fruit for this wine was hand harvested April 1 – 22 and 100% destemmed to small tanks for fermentation. Brix at harvest ranged from 22.0 - 25.2.

A range of commercial and wild yeasts completed the different batch fermentations. Pre-fermentation maceration ranged from 1 – 7 days with total skin contact from 9 – 318 days.

The wine was both barrel and tank aged for 12 months with a new oak component of 25%.

Fruit from younger vines (Dijon clones) makes up 70% of the blend..

Egg white fined and filtered prior to bottling early August 2005.

Tasting:

Mid-ruby colour. Bright red and black fruit scents and floral notes are beautifully fresh and pure. Hints of clove and spice. The palate is succulent and vibrant. Deliciously ripe, wild berry, brambly fruits are to the fore with restrained use of oak supporting the wine's lithe texture. Gently structured, savoury and very long, this is a honed and pure expression of Pinot.

Alc/Vol: 13.7 % **R/S:** 1.1 g/L **TA:** 5.2 g/L