



GREENHOUGH NELSON VINEYARDS PINOT NOIR 2003

Winemaking:

*The 2003 season in Nelson was one of the best that we have had in a long string of above average vintages. There was some cool weather in spring around the time of bud-burst as was the case throughout most of the country. We were fortunate in Nelson to avoid the damaging frosts that affected many other grape growing regions. Apart from this the weather conditions throughout were ideal and resulted in fruit that was harvested in clean and physiologically ripe condition.*

*Pinot Noir was harvested over the usual period beginning 27 March and finishing 16 April.*

*Fruit for this wine was all hand harvested. 95% was destemmed to small tanks for fermentation. Approx 5% of fruit was separately whole bunch fermented. Although a small percentage this has contributed some attractive savoury, slightly stemmy characters to the final blend. A range of commercial and wild yeasts completed the different fermentations. Pre-fermentation maceration ranged from 1 – 7 days with total skin contact from 8 – 27 days.*

*The wine was both barrel and tank aged for 12 months with a new oak component of 23%.*

*Fruit from younger vines ( Dijon clones) makes up 80% of the blend. Egg white fined and filtered prior to bottling at the end of June 2004.*

Tasting:

*Aromas of wild raspberries, black plums and roasted chestnuts. On the palate, intense ripe plums and black cherries combine with cloves, spice and savory French oak. The wine is full-flavoured, moderately structured and long.*

**Alc/Vol:** 14.0 %      **R/S:** < 1 g/L      **TA:** 5.3 g/L      **RR** \$27

## SELECTED REVIEWS AND TASTING NOTES BY OTHERS

*“Dark ruby red. Buoyant fruit nose nurtured by sweet/savory oak spice, gentle and persuasive. Excellent, even impact with spiced oak in the foreground backed by juicy plum-like fruit. Supple, fresh with a depth in the mid palate, a good layer of oak and fine grained tannins kicking in mid way through the finish to hold the fruit on. Smart, well balanced, complex and juicy.”*

– Listener columnist, Keith Stewart

*“This is a full-bodied pinot noir but its maker has crafted a wine that is as restrained as it is upfront, delicious and way too drinkable. The vibrant red cherry flavours in this Nelson pinot noir make it a winner, especially at this price. Within reach of all wine lovers without needing to look for a special occasion.”* – Joelle Thomson, NZ Herald – VIVA, 17/11/04

*“A little lighter in colour than the “Hope” but still with plenty of depth. Cherries and chocolate on the nose together with nuances of cedary oak. Earthy and savoury with a rounded silky tannin structure, lots of floral musky notes, good fruit in the red cherry, raspberry spectrum and a mouthfilling creaminess. Quite in your face with lots of flavour, a dry spicy finish and a lingering, slightly herbal/violet aftertaste with just a hint of tamarillo as it lingers. An appealing style.* -Sue Courtenay [www.wineoftheweek.co.nz](http://www.wineoftheweek.co.nz)

*Andrew Greenhough is one of New Zealand's exciting producers whose wines have featured in these pages before. The blend is made mostly using young wine cuvees from Andrew's vineyards, but there's a proportion of the regular Greenhough Pinot to add complexity and – as they say in the Antipodes – grunt. Supple and moreish, it's an enticing cocktail of strawberries, plums, cherries, spice, earthy undergrowth and more. It shames many a pricier Kiwi Pinot.*

*Interesting Buys – Wine International March 2005 – Simon Woods.*

*This house wine is produced by the Decanter World Wine Awards winner, Greenhough Estate. A juicy Pinot with elegance and style, the vibrant fruit is well balanced with the structure, nice spicy oak on the finish. Up to 5 years. Decanter Best Buys – February 2005.*

### **2003 Greenhough Pinot Noir Nelson 18**

*Nelson, New Zealand: 13.5%; \$27 [screwcap]*

*“Big pinot noir ruby, scarcely lighter than the 2003 Greenhough Hope. Here is a wine to convince non-believers that it is the floral component that differentiates great pinot from run-of-the-mill. The smells of violets and baronia, plus a lighter component such as buddleia, dominate over mixed cherry fruit. In some ways the wine is more clearly varietal than the Hope, in the sense that there is less oak aromatic complexity. Palate is velvety, total pinot noir, the florals pervading the mass of black cherries. This is stunning pinot noir, not quite as rich as the Hope Vineyard reserve wine, but in some ways even more varietal and beautiful.”* Cellar 5 – 10 years. GK 3/05 VALUE

[www.GeoffKellyWineTasting.co.nz](http://www.GeoffKellyWineTasting.co.nz)