



GREENHOUGH NELSON PINOT NOIR 2005

Vintage Summary

Spring was mild and in general terms provided a normal start to the growing season. This changed dramatically from mid-December. The month ended with temperatures 1.7 degrees C below the average and twice the monthly rainfall. This unusual weather pattern persisted for the first two weeks of January, severely affected flowering and fruit set, ultimately reducing yields by 20-60% depending on variety and the timing of flowering. The Nelson region ended the season 45% down in yield. By this stage the season was well behind in terms of fruit development.

From mid-January summer arrived. Temperatures soared, the rain stopped and the month ended as better than average. Lost time began to be reclaimed. April was perfect with 30% above average sunshine and a tiny 5% of normal rainfall. Together with the exceptionally low yields harvest began only a day or two later than normal with fruit in near-perfect condition.

Winemaking:

Fruit was hand-harvested in small parcels by clone as they reached optimum ripeness between March 29 and April 7, 2005. The Burgundian clones 667, 777, 114 & 115 from younger vines are predominant in this wine. Sugars ranged from 23 – 24.5 brix. Fruit was destemmed with approximately 10% whole bunch inclusion. Fermentations were both inoculated and spontaneous. Total skin contact ranged from 10 to 20 days. The wine was aged for 12 months in a selection of French 228 litre barriques (35% new and one year of age) where malolactic completed spontaneously in the spring. Following blending in late April 2006, the wine was egg white fined and remained in tank for a further 4 months before bottling.

Alc/Vol: 13.35 %

R/S: <1g/L

TA: 5.4 g/L

pH 3.62