



HOPE VINEYARD PINOT NOIR 2021

This limited selection Pinot Noir is a blend of the best parcels made only in the best vintages. The low yielding 2021 season provided fruit of exceptional quality. Certified organic and vegan friendly.

AROMA AND TASTE

Fragrant aromas of red cherry, crushed berries and orange zest with underlying flora/sous bois. A significant percentage of whole bunch ferment contributes an attractive floral, herbal lift. Up front, cranberry and cherry fruit flavours present a degree of natural sweetness and progress to a more savoury, mineral-driven and finely structured finish. Vibrant and elegant in style this young wine unfurls with a little time open.

VINEYARDS

Grown in our organically certified vineyards located on an elevated inland terrace of the Waimea Plains beneath the foothills of the Richmond Ranges. Tasman Bay to the north provides a cooling sea breeze over the warmest months of summer. This ancient alluvial terrace of clay-rich loam and river stones over deep, free draining gravels is well suited to the growing of fragrant, elegantly structured Pinot Noir.

WINEMAKING

Multiple clones (777,667,115,UCD5, AM10/5, Abel) harvested 12-15 March, 2021. Maceration of 2-3 days pre-fermentation with total time on skins ranging 7-20 days. Small batch fermented with gentle hand plunging at peak of fermentation only. Final blend included 40% whole bunch ferment. Pressed, settled briefly and run to French oak barriques and puncheons (11% new) for maturation. Natural spring malolactic completed in barrel. Blended late February 2022 and held on light lees in tank for a further period before bottling in October. As this wine is bottled without fining or filtration a small amount of natural sediment may form with time.

TECHNICAL DETAILS

Variety: 100% Pinot Noir
Region: Nelson
Alcohol: 13.65% v/v
Residual Sugar: Dry
Titratable Acidity: 5.7 g/l
PH: 3.54



MADE WITH ORGANIC GRAPES.
CERTIFIED BY BIOGRO NZ LTD.
VEGAN FRIENDLY.

