



# GREENHOUGH

## STONE'S THROW PINOT NOIR 2023

*A blend of fruit from the Home and Morison blocks - little more than a stone's throw apart. Low yields, small-batch fermentation, maturation in French oak barriques and puncheons and natural spring malo are the foundation of this wine. Certified Organic and Vegan.*

### AROMA AND TASTE

Bright, fragrant scents of red fruits and hints of dried herbs. Flavours of red cherry, cranberry and crushed strawberry are wrapped in fine, chalky tannins and subtle spice. The lighter frame of this wine style balances fruit with structure and ripples with youthful energy.

### VINEYARDS

Certified organic since 2011 – BioGro NZ 5119. Our distinctive inland soil type includes a finer clay loam within its upper profile distinguishing it from the many and varied terraces across the wider Waimea Plains. This denser clay fraction holds moisture and contributes a positive depth and texture to our wines. Deep gravels beneath enable roots to descend and spread freely. Prevailing breezes from the south and north consistently ventilate the vines and moderate temperatures over the growing season. Vine age 16-30 years.

### WINEMAKING

Harvested 13-19 March 2023. Fruit was largely de-stemmed to tank (77%) and given a short pre-fermentation soak with a single pump over. Tanks were inoculated with selected yeast after 2-7 days of ambient soak. In a number of cases wild fermentations began spontaneously prior to this inoculation. Punch down of the cap was reduced to once daily during primary fermentation in order to moderate extraction. Total time on skins 9-24 days. Matured in 228 and 500 litre French Oak (8.5% new) where MLF completed in spring. Blend assembled in January 2024. This included a percentage (23%) of entirely whole bunch fermented fruit. This contributes an attractive fragrant lift and refinement of structure. Course filtered only, prior to bottling in late February.

### TECHNICAL DETAILS

**Variety:** 100% Pinot Noir  
**Clones:** Multiple – 777, UDC5, Abel  
**Region:** Nelson  
**Alcohol:** 13.7% v/v  
**Residual Sugar:** Dry  
**Titrateable Acidity:** 4.8g/l  
**PH:** 3.7



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

