



# GREENHOUGH



## HOPE VINEYARD PINOT BLANC 2023

*Citrus and fleshy pip fruit aromas and flavours are imbued with secondary, savoury, spice notes from barrel ferment, extended lees contact and MLF. Opulence and breadth is held in check by a gentle squeeze of citrus and phenolic texture. Certified organic and vegan friendly.*

### VINEYARDS

Hope Vineyard has been certified organic since 2011. Our distinctive inland soil type includes a finer clay loam within its upper profile distinguishing it from many of the stony terraces across the wider plain. This denser clay fraction holds moisture and contributes a positive depth and texture to our wines. The looser gravels beneath allow roots to descend and spread freely. This is a 'terroir' well suited to the growing of fragrant, light and medium-bodied white wines.

### WINEMAKING

Hand harvested 9-20 March 2023

Maturity range at harvest 21.7-22 Brix, 9.0 TA, pH 3.16-3.24

Hand harvest, whole bunch pressed and briefly settled prior to transferring to seasoned and neutral 228 litre barrels for fermentation which was inoculated.

Nine months maturation on gross yeast lees with full MLF completed during this period Blended January 2024 and bottled in February

### REVIEW

Pure, fresh and ripe with scents of green pear and apple, there's a faint flinty quality immediately before aromas of mineral water and wet stone, white flowers and a fine lees quality. Equally youthful as the wine touches the palate with flavours of quince, tart pear, lemon and apple flavours. There's a light lees quality and floral lift on the finish. Well made, dry and lengthy with a saline finish. Best drinking from 2025 through 2034. *93 Points Cameron Douglas, April 2024*

### TECHNICAL DETAILS

**Variety:** 90% Pinot Blanc, 10% Chardonnay

**Region:** Nelson

**Alcohol:** 13.10% v/v

**Residual Sugar:** 2.1

**Titrateable Acidity:** 6.8 g/l

**PH:** 3.4



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

