



GREENHOUGH

STONE'S THROW PINOT NOIR 2024

A blend of clones from the home vineyard in Hope. Low yields, small-batch fermentation, maturation in 228 and 500 litre French oak and natural spring MLF 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 4-13 March 2024. Fruit was predominantly de-stemmed to open tanks (1.5–4 tonnes) and given a short pre-fermentation soak with a single pump over. Tanks were inoculated with selected yeast after 1-4 days of ambient soak. In many cases wild fermentations began spontaneously prior to this inoculation. Gentle cap management with a single hand plunge daily to moderate extraction. Total time on skins 22-26 days. Matured for 10 months in 228 and 500 litre French Oak (20% new). MLF completed naturally in spring. Blend assembled in February 2025, further aged in tank and bottled without fining and wicourse filtration only. NOTE: A single tank of Dijon clones was 100% whole bunch fermented at cooler temperatures with 15 days total skin contact. This portion comprises 20% of the final blend and contributes an attractive fragrant lift and structural refinement.

TECHNICAL DETAILS

Variety: 100% Pinot Noir

Clones: Multiple – 115/667/777, UDC5, Abel
AM10/5, 828

Region: Nelson

Alcohol: 13.6% v/v

Residual Sugar: Dry

Titrateable Acidity: 5.25g/L

PH: 3.61



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

