



THE ELDER PINOT NOIR 2012



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| REGION | Martinborough |
| WINEMAKER | Paul Mason |
| VINEYARD NAME | Hanson Vineyard |
| CLONES | 5, 115 and Abel |
| HARVEST DATE | 4th May 2012 |
| HARVEST ANALYSIS | pH: 3.41 - TA: 7.83 - Brix: 23.0 |
| OAK MATURATION | 18% New Oak, 36% 1 year oak, 46% 2-3 year oak |
| WINE ANALYSIS | pH: 3.62, TA: 6.30, Alc: 13.1% |
| BOTTLING DATE | 2nd April 2013 |

TASTING NOTES

The 2012 Pinot Noir is a beautifully balanced wine with a lovely floral spectrum. It is lower in alcohol and a little firmer than normal with great fruit flavours, more in the savoury spectrum than the typical plum and red berry fruits. The wine still shows great fruit expression, vibrant acidity, superb length and elegance. The structure will allow it to age gracefully; certainly more slowly than in warmer seasons. It is 'prettier' than the 2011 and perhaps similar in many ways to the superb 2010 vintage.

THE SEASON

After a mild spring we expected our traditionally warm Martinborough summer to kick into gear and deliver sunny skies and lots of sunshine. The weather gods however had other ideas and summer turned into one of the coolest and greyest on record. These conditions carried on well into March causing lots of worry amongst growers. However, April settled into classic vintage weather with warm sunny days replacing the grey of summer. Harvest was several weeks late but the warm settled weather enabled us to wait until the grapes at reached optimum ripeness before picking.

THE CELLAR

All fruit was carefully hand harvested and sorted in the vineyard and winery before being destemmed and tipped into open top tanks for fermentation. The wine underwent a pre-ferment maceration for six days and spent a total of 21 days before being pressed to French oak barrels. The wine underwent malolactic fermentation in barrel and remained on its lees for nine months before racking, blending and bottling. Indigenous yeasts are used which add to the wine's complexity in addition to traditional methods of punching down the ferments by hand.

THE VINEYARD

The vineyard is located on an elevated river terrace at the southern end of the Te Muna Valley, at the confluence of the Ruakokopatuna and Huangarua Rivers. The grapes are grown following organic principles in the most sustainable manner possible, with minimal use of irrigation.

Wine from Martinborough, New Zealand

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