



THE ELDER PINOT NOIR 2017



REGION - Martinborough
WINEMAKER - Paul Mason
VINEYARD NAME - Hanson Vineyard
CLONES – Abel, UCD 5, Dijon 115
HARVEST DATE – 20th & 24th April 2017
HARVEST ANALYSIS - Brix: 22.35, pH: 3.53, TA: 9.02 g/L
OAK MATURATION - 10 months in French oak, 18% new
WINE ANALYSIS - pH: 3.36, TA: 5.5 g/L Alc: 12.5%
BOTTLING DATE – 16th March 2018

TASTING NOTES

Aromas of ripe dark red cherries and berry fruit abound on the nose with hints of floral perfume in the background, adding complexity and intrigue. Soft velvety tannins form the backbone of this succulent and vibrant Pinot. The red cherries come through in the mid palate, along with savoury notes and touches of nutty oak spice. This is a superbly balanced, elegant and weighted wine that will age for up to ten years.

THE SEASON

2017 was a challenging and complex season in Martinborough. The season started with a roar with warm spring conditions and settled weather. As the New Year rolled around the expected warm summer weather arrived only in fits and starts, meaning we had little stress on the vines and good canopy growth. Yields were down slightly due to the sporadic summer but with the lack of late summer heat the lower crop levels were a blessing, as the vineyard required a lot of extra work to maintain quality. The hard work was worth it though, as we harvested lovely ripe grapes in late April.

THE CELLAR

All fruit was carefully hand-picked over two vineyard passes. In the winery we destemmed all fruit into 3T open top tanks, and fermentation started naturally from indigenous yeasts, which add to the wine's complexity. After a few days on skins we bled off around 5% of the juice, to concentrate the remaining wine and enhance its structure. The wine spent a total of 23 days on skins, including punching down by hand up to twice a day, before being pressed to French oak barrels. The wine underwent malolactic fermentation in barrel and remained on its lees for ten months before racking, blending and bottling.

THE VINEYARD

Our 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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