



## Wine from Martinborough, New Zealand

### The Elder Pinot

*This vintage of The Elder Pinot is sourced from a beautifully located vineyard, on an elevated river terrace overlooking the Te Muna Valley, in Martinborough, on the south-east of NZ's North Island. To capitalise on the potential of this single vineyard, uncompromising attention is paid to every detail, working as organically and sustainably as possible, seeking to create the best possible conditions for healthy vines and soils. Winemaking is low intervention with natural fermentation using indigenous yeasts and minimal use of sulphur. The limited production Elder Pinot wines are the fruition of Founder Nigel Elders' dream to create expressive single vineyard Pinot Noir and Pinot Gris, that demonstrate elegance and complexity, and are enhanced by patient, extended cellaring, before release.*

#### THE ELDER PINOT NOIR 2019

##### **martinborough | single vineyard | pinot noir**

*"Estate grown fruit from the Hanson vineyard. A classic, Martinborough expression of Pinot Noir. We aim for optimum, extended ageing in bottle before release to achieve full integration of all the elements which gives this wine the desired level of elegance and complexity."*

**Nigel Elder, Founder**



**Winemaker:** Paul Mason

**100% Pinot Noir**

**Te Muna Valley, Martinborough, New Zealand**

Wairarapa GI (Geographical Indication)

**Clones:** Abel, UCD 5, Dijon 114 & 115

**Ageing:** 10 months on lees in French oak, 18% new

**Bottled:** 4<sup>th</sup> March 2020

**Release:** typically 36-48 months in bottle before release

**Production:** 1472 bottles

**Closure:** screw cap - Stelvin

**Suitability:** vegetarian & vegan friendly. Made from organically grown grapes, with minimal use of sulphur.

**Technical Analysis:** 14.0% Alcohol 3.55 pH 5.5 g/L (TA) acidity

#### **dark red berries | floral & spicy | velvet tannins**

*Aromas of ripe dark berry fruits dominate the nose, with hints of spice and mocha notes in the background adding complexity. Rich yet soft tannins form the backbone of this succulent and vibrant Pinot Noir. Spice flavours come through on the mid palate along with ripe dark cherry flavours and underlying savoury notes. This is a superbly balanced, elegant and weighted Pinot capable of ageing for up to ten years.*

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## *Wine from Martinborough, New Zealand*

### **Location: Te Muna Valley, Martinborough, North Island, New Zealand**

**Vineyard:** The Hanson Vineyard is a single 2.83 ha (7 acres) block, planted on an elevated river terrace at the southern end of the Te Muna Valley, at the confluence of the Ruakokopatuna and Huangarua Rivers.

**Vines:** 75% Pinot Noir planted in 1999 and 2000, averaging 19 years old. 25% Pinot Gris planted in 2003 with a further few rows added in 2012 averaging 15 years old.

**Soils:** Stoney, silted gravel soils over limestone. Free draining and not overly fertile, there is little topsoil or organic material, which requires the vines to have a deep network of roots, helped by the right choice of rootstock. The cold air tends to drain away well, which significantly reduces frost risk.

**Climate:** Exposure from the south to the strong, cold winds, which blow in from the coast, direct from Antarctica, impacts by reducing yields and encouraging smaller berries with thicker skins. 10km south of Martinborough, closer to the ocean, it can be even colder and windier. Slower accumulation of heat gives a longer growing season, slower ripening, with harvesting typically 2 to 3 weeks later.

**The Season 2018-19:** A season of two halves. Spring was wet and cool with much of the region suffering some damage from a late frost on the morning of 19<sup>th</sup> October. The rains came in late November and right through to Xmas making it one of our wettest Springs on record. From January onwards the classic Wairarapa summer kicked in with long warm cloudless days being the norm. Lots of sunshine plus plenty of soil moisture gave us lots of vineyard canopy growth to deal with right through the second half of the season. One of our earliest harvest starts with picking commencing on 31<sup>st</sup> March. On average crop levels were down but concentration was up, with the wines looking very well structured, rich with lovely depth of flavour.

**Harvest Analysis:** Brix: 24.1, pH: 3.43, TA: 6.80 g/L

**Cultivation:** Low density planting (2600/ha), with planned increase for newer plantings (5000/ha). Vines are trained as VSP (vertical shoot position/double guyot) and netted against bird damage. Soils and vine health are at the forefront of considerations, "working with the seasons in the most sustainable manner possible, with minimal use of irrigation." The Elder Pinot has been fully converted and working to organic principles since 2012 (not certified). No chemical sprays or herbicides used. Local conditions keep the vines relatively disease free. Sustainable Winegrowing New Zealand accreditation requires monitoring and reporting on all activities such as spraying, water usage and composting. Rigorous green bunch thinning and pre-selection makes for a much quicker picking at harvest. Conversion to a fully biodynamic operation is planned for the long-term.

**Yields:** average 1.5 tonnes per acre c.26 hectolitres per hectare.

**Harvesting:** Grapes are harvested into small bins, sorted, and transferred to 300kg bins for transportation to the winery. All by hand - in two vineyard passes on 31<sup>st</sup> March & 7<sup>th</sup> April 2019.

**Winemaking & Cellar Management:** All the fruit processing and winemaking is overseen by Paul Mason at Martinborough Vineyard c.10km away in the centre of Martinborough. The ethos is for low intervention winemaking, with a minimal use of sulphur. **Pre-fermentation:** Fruit is chilled on arrival for c.24hrs, then sorted, destemmed and left to cold soak on skins in 3 tonne, open top, stainless-steel tanks, for around a week to encourage optimal extraction. **Fermentation:** The must is allowed to warm up naturally to encourage spontaneous fermentation, using only **indigenous yeasts**. c.5% of the juice is bled off after a few days to help concentrate the remaining wine and enhance its structure. The must spends a total of 23 days on skins, including punching down by hand once a day, before gentle air bag pressing and racking into oak barrels. **Malo:** occurs naturally in the barrel. **Maturation:** The wine remains on its lees for a further ten months in French oak 225L barriques - 18% new, plus 1, 2 or 3 year,





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before final racking, blending and bottling. There is **no fining or filtration** of the wines before bottling.  
**Ageing before release:** Typically up to 48 months in bottle.

