



HOPESGROVE  
HAWKES BAY  
New Zealand



## PINOT NOIR 2015

CLONE: 115, 667, 777

PLANTED: 2006

ROOTSTOCKS: 3309

SOILS: Sandy clay loam on limestone substrate.  
North facing at base of hillside slope.

DENSITY: 4166/Ha, 1.5 X 1.6 spacing

PRUNING: 2 cane, VSP

YIELD: ~4 t/Ha

HARVEST DATE: 10 March, 2015

### HARVEST COMPOSITION:

Brix: 23.9

pH: 3.3

T.A.: 7.5 g/L

### WINE COMPOSITION:

Titratable Acidity: 5.5 g/L

Residual Sugar: <0.2 g/L

Alcohol: 13%

### WINEMAKING:

Hand picked 100% destemmed. Cold Soaked for 4-5 days until natural fermentation. Hand plunged 2-3 times a day. After fermentation, the wine was left on skins for extended maceration of 10 days, until the tannin development seemed optimal.

### MATURATION:

12 months in 1-2 year old french oak barrels.

### WINEMAKER'S TASTING NOTES:

A bright vibrant ruby hued wine that offers a lovely varietal lift of big red strawberry, cherry and lilac bouquet with hints of savoury herbs and floral notes. Medium/light bodied palate with a finely balanced delicate structure that slips pleasingly across the palate with soft, silky tannins and generous sweet fruit.

Drink now, or within four years.

### RAYMOND CHAN \*\*\*\* 17.5/20

Even ruby-red colour with some depth, paler on the rim with slight purple tints. This has a soft and gently full nose of dark raspberry fruit with an amalgam of whole berry fermentation confectionary detail intermixed with red liquorice, dark red florals and dark herbs. Medium-bodied, the palate is soft and rounded with gently up-front, mouthfilling, ethereal flavours of dark-red berries and strawberries, red florals and lifted whole berry fermentation confectionary elements. This is soft in texture with light tannin extraction, and integrated, mellow acidity. The flavours and fruit sweetness recede as the wine flows to a fine-textured, lingering finish. This is a gently rich, up-front, red-fruited Pinot Noir with light tannin extraction and a soft mouthfeel.

