



# THE ELDER PINOT NOIR 2016



**REGION - Martinborough**

**WINEMAKER - Paul Mason**

**VINEYARD NAME - Hanson Vineyard**

**CLONES – Abel, UCD 5, Dijon 115**

**HARVEST DATE - 21 April 2016**

**HARVEST ANALYSIS - Brix: 24.0, pH: 3.38, TA: 7.05 g/L**

**OAK MATURATION - 10 months in French oak, 21% new**

**WINE ANALYSIS - pH: 3.30, TA: 5.9 g/L Alc: 14%**

**BOTTLING DATE - 6 March 2017**

## **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. Velvet soft 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 Pinot capable of ageing for up to ten years.

## **THE SEASON**

The 2016 vintage was highlighted by the El Nino weather pattern bringing with it long sunny days and little rain. This gave one of the driest summer and autumn periods on record, with only 228mm of rain compared to a long-term average of 500mm. The warm and sunny conditions continued right through the harvest, enabling hand picking to take place at optimum ripeness. 2016 is another excellent year for the region, with forward fruit expression, soft rounded tannins and lovely elegance.

## **THE CELLAR**

The fruit was carefully hand harvested and sorted in the vineyard and winery before being destemmed and tipped into 5T open top tanks for fermentation by indigenous yeasts. After a few days on skins we bled off around 10% of the juice off, to concentrate the remaining wine and enhance its structure. The wine spent a total of 22 days on skins including punching down by hand up to three times 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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