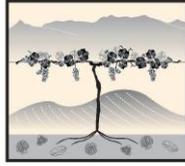


LIME ROCK



WINES

White Knuckle Hill LIME ROCK PINOT NOIR 2013

In exceptional years we make our White Knuckle Hill Pinot Noir from the steep slope where the sun beats down, the roots are deep in the limestone and pickers cling to the trellis wire. Rodger named it because he grips the tractor wheel and fastens the seatbelt as he drives down between the rows. There have been tricky descents but he has mastered it; a fine weather trip.

Vineyard

LIME ROCK vineyard is on the high, north-facing limestone slopes of Central Hawke's Bay, six kilometres west of Waipawa. The 230-270 metre altitude helps regulate the ripening period and contributes to our distinctive and concentrated aromas. Various positions in the landscape (top, mid and bottom slopes) provide a diversity of niches and micro-climates that adds complexity to our wines.

We have nine different clones and they can perform differently each year. An ecologically-based vineyard management philosophy that seeks to maintain an undisturbed soil structure is followed and we put emphasis on providing floral habitat for beneficial insects. Overall our attention to detail in site selection, viticulture and winemaking are reflected in the wine quality.

We handpick on luscious flavour, often doing part rows on various small blocks, to maximise quality. We then wait for the flavour, balance and colour of berries and stems to develop, and look at the weather before we pick those rows again, making another batch of wine.

Season: 2013 was an excellent growing season with fine warm weather through to harvest.

Winemaking

Bunches were destemmed into small vats and cold soaked over 4-5 days allowing the natural ferment to start (gives beneficial nuances) before inoculation with our trustworthy yeast. Plunging and pumping was carried out during fermentation and malo-lactic fermentation and aging was in premium French barriques (with 23% new oak) The premium French coopers that we use are Mercurey, Dargaud & Jaegle and François Frères. After nine months we spend about three days tasting and trial-blending before assembling the wine for bottling.

Harvest 2nd - 4th April 2013

Bottling End - March 2014

Alcohol 13.5% pH 3.63 TA 5.4g/l

LIME ROCK White Knuckle Hill Pinot Noir 2013

White Knuckle 2013 is a truly ripe, bright, structured, powerful yet brooding wine with concentrated fruit, spice, char and super fine tannins.

To elaborate, this extremely compact wine shows real panache. There are ripe deep-red fruits, orange rind, fennel seeds and feral tones along with a darker savoury mineral edge and an underlying mineral streak. There are no edges and the tannins are immaculate. This delicious blend of sophistication is a slice of our seabed (just a lick of saline on the finish) and has old world perfume that alludes to the potential of this site and the wine's longevity.

LIME ROCK WINES

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Cellar door open Saturday and Sunday, from October to end of February, 11am – 4pm

Ring to visit at other times