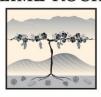
## LIME ROCK



WINES

# LIME ROCK PINOT NOIR 2016

We are excited about this rich complex 2016 Pinot Noir. It was a year when our Central Hawke's Bay vineyard shone.

7 x clones, 6 x blocks, 2 x aspects, 7 x picks, 3 x coopers, 4 x years oak, 2 x yeasts = 14,112 possible variables in this Pinot Noir

### Vineyard

LIME ROCK vineyard is on the high, north-facing limestone slopes of Central Hawke's Bay, 6 kilometres west of Waipawa. Our three million-year old limestone is soft and crumbly; ideal for excess water drainage when it is wet and for vine growth (the roots can penetrate the limestone and source water and nutrients). And the limestone is also ideal for producing great wine.

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

#### 2016 Season

This was an excellent growing season, with some showers through March, but mainly fine weather with warm days and cool nights in April. Rain came in after most of our picking was completed There was good flavour and sugar concentration in the grapes.

# Winemaking

We ferment in small parcels (a batch per day), soak fruit and juice at cool temperatures for 3-5 days and allow the ferment to take its course before pressing and filling our premium barrels (from three top French coopers i.e. Mercurey, Dargaud & Jaegle and François Frères). After malo-lactic fermentation and aging the wines for about eight months in our 225 It barrels we blend the best of the barrels. This is always a vital and exciting part of our winemaking program.

**Harvest** 4<sup>th</sup> – 12<sup>th</sup> April 2016

Brix 24 – 25.5, pH 3.10 – 3.30 TA 8.8 -10.4 g/l

**Bottled** February 2017

Alcohol 13.5% pH 3.53 TA 5.6 g/l

# 2016 LIME ROCK Pinot Noir

Ripe and juicy, with spice and dark fruit aromas and flavours, (think of plum and boysenberry) this wine with its smokey, savoury, earth characters draws one in. There is bright acid and texturered minerality which gives persistant length. A wine for the future.

**5 Stars, CUISINE Magazine** May 2018: Pretty and savoury scents. The fruit is juicy, lively and flavoursome, with fine tannins and fresh acidity providing energy and length.

This was the only North Island Pinot Noir to get 5 Stars.

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