



Estate Pinot Noir 2016

Terroir & 2016 Vintage

The Pinot Noir vines on our 1.6 ha House Block reside on stony loam based soils and as they mature and are more self-sustaining, irrigation has slowly been reduced. We grow the Abel clone as its expression in Martinborough displays complex fruit concentration as well as fine, structural tannins that develop during the period of extended late summer/early autumn ripening. Despite only receiving half the expected average rainfall, the 2016 growing season could well be described as *Martinborough typical*.

Winemaking

After hand-harvesting between the 4th and 13th of April, we destemmed without crushing to open top fermenters adding back 10% stalks to gain greater tannin structure.

Natural fermentation with regular plunging and pump overs started three days later continuing for the next twenty until completion. The resultant wine was drained and pressed to a mix of French medium toast oak barrels that were topped and lightly sulphured after malolactic fermentation.

Our Estate Pinot Noir was blended from selected barrels then bottled when we felt the wine was ready.

Tasting note

“...Nicely floral with perfumed elegance displaying violet petals and ethereal notes. More of a Burgundian style, with earthy and forest characters, the palate structure is silky and harmonious and rolls gently over the tongue giving way to sinewy tannins and a well-structured finish.

This wine has poise and grace often missing in a crowded market dominated by overt red fruits, alcohol and forced tannins....”



Technical Specifications.

Alcohol : 13.7%

Residual sugar : <1g/L

pH: 3.59

For more information:

John Porter, proprietor

M: +64 (0)27 473 7009

E: info@porterspinot.co.nz

W: Porterspinot.co.nz