



## Reserve Pinot Noir 2015

### Terroir & 2015 Vintage

The Pinot Noir vines on our 1.6ha House Block reside on stony loam based soils and as they have matured and are more self-sustaining, irrigation has slowly been reduced. We use 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.

2015 was marginally cooler than an average year, with slightly higher rainfall. In particular, the western rows from this Kitchener Street site that are more sheltered, gave us lovely ripe fruit, a little shrivel and nicely lignified stalks.

### Winemaking

After hand-harvesting between the 2nd and 17th 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.

This wine was blended from selected barrels worthy of reserve status then bottled when we felt the wine was ready.

### Tasting note

*“...More perfumed and dramatic than the Estate bottling, with glorious rich red fruit (cranberries, cherries) and a full ripe palate. The tannins are more melded in this wine but possess an elegantly robust and seamless frame work. At this stage, the floral spice notes on the nose and complex tannins with a judicious touch of acid are indicative of decent cellaring potential...”*



### Technical Specifications.

Alcohol : 13.7%

Residual sugar : <1g/L

pH: 3.59

For more information:

John Porter, proprietor

M: +64 (0)27 4737009

E: [info@porterspinot.co.nz](mailto:info@porterspinot.co.nz)

W: [Porterspinot.co.nz](http://Porterspinot.co.nz)