



Kereru Pinot Noir 2014

Terroir & 2014 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.

The 2014 vintage was bountiful and slightly early. We had dropped a little fruit earlier in the season as there was significant load on the vines as we were mindful of getting an appropriate balance between ripeness and a quality crop.

Winemaking

At the end of March and early April we hand-harvested from both the House Block next to our family home in Kitchener Street and the older Home Block 400 metres down the road. The grape bunches were destemmed without crushing directly to open topped fermenters. Natural fermentation with regular plunging and pump overs started 3 days later for the next 20 days until completion when part of the resultant wine was drained and pressed straight to a mix of French medium toast oak barrels. After malolactic fermentation, the barrels were topped and lightly sulphured. The remainder was pressed to Stainless tanks to enhance the plum and cherry fruit characters of the final blend.

Tasting note

“...Typical Martinborough in that the fruit has the hallmark savoury element; plum skins and dark berry fruits, combined with mellowed French oak. The palate, soft, but with gentle and firm tannins and the spicy fruit with the gently charred oak, roll around the mouth. It all gathers to a refined fruit finish, with a very slight acid and tannin nudge to remind one that it is best shared with a well-stocked fork...”

Technical Specifications.

Alcohol : 13.5%

Residual sugar : <1g/L

pH: 3.67

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