

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2017 Pinot Noir

Winemaker's Notes

Harvest date	29 March – 3 April 2017
Sugars at harvest	22.8 – 24.9 Brix
Bottling date	28 February 2019
Cases produced	241

Alcohol	14%
pH	3.59
T/A	6.16 gm/litre

100% fruit from the Rimu Grove Estate Vineyard located in the Moutere Hills.
Mix of seven clones: 10/5, UCD 5 & 6, 114, 115, 667 & 777.
Barrel aged in French oak for 22 months.

Grapes were picked by hand and cold-soaked for 5-7 days.
Wine was fermented in small open-top fermentation vats and
hand-plunged 3 times daily. Bottled unfinned and unfiltered.

Tasting Notes:

Sweet berry aromas complement the brambles, mushrooms and savoury spice nuances.
The palate is smooth and full with juicy acidity, fine-grained tannins and a long graceful
finish.

Availability

Suggested retail price: \$55.00
Cellar Door price: \$49.95

To order wine, please contact Rimu Grove Winery:
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