



WRIGHTS

FAMILY WINEGROWERS SINCE 1931

Natural Wine Co Organic Pinot Noir Gisborne

At Wrights Vineyard & Winery we work from the grassroots to produce hand crafted boutique wines in an ethical and environmentally friendly way. Our grapes and wines are certified organic and grown using biodynamic techniques. In the winery additives are kept to a minimum, to show case the vintage, wines and terroir of the vineyard.

Geoff Wright owner, winegrower is NZ's 3rd generation winemaker of Croatian descent. With family winemaking commencing in the 1920's, Kumeu, Auckland. The Wrights in Gisborne have five young boys, whom love getting their hands dirty in the vineyards.

Wrights own and manage their own vineyards and winery and make their wines on site at 1093 Wharerata Road, Manutuke.

Vintage Conditions

The Pinot Noir was harvested from our Coastal Vineyard, Manutuke. Due to a heavy fruitset we fruit thinned prior to veraison and only tied two canes.

The summer had lovely intensity of heat and cool nights with the coastal sea breeze influence. The harvest was done over 3 weeks. Harvest Dates: *From March 10th - 31st* Brix: 21.5 - 23.5

Winemaking

This winemaking focuses on pure and natural winemaking techniques, enhancing the fruit flavour and richness of the wine. The grapes were destemmed and crushed and fermented on skins in open dairy vats. They were then matured on skins for 2 weeks, with regular plunging by hand. Indigenous yeasts were encouraged in the ferments.

Once the grapes were pressed off to tank, malolactic fermentation was encouraged and oak influences were added to the tank. To help with softening the tanins, open racking and aerating of the wine was done several times. No fining agents were used in the making of this wine.

Tasting Notes

Colour: Vibrant Red Aroma: *Plum, Berry and Vanilla.*

Palate: *Lovely soft tanins, great even mouth feel, with raspberry flavours.*

Serve: *Room Temperature* Food Match: *Cheese Platters, Red Meats.*

Alcohol: 12.5 % Acidity: *TA 5.9 ph 3.89* Residual Sugar: *Dry*

Certified Organic, vegan friendly.



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