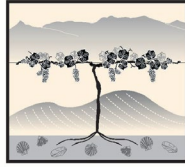


LIME ROCK



WINES

LIME ROCK PINOT NOIR 2016

7 x clones, 6 x blocks, 2 x aspects, 7 x picks, 3 x coopers, 4 x years oak, 2 x yeasts
= 14,112 possible variables in this Pinot Noir

Vineyard

LIME ROCK vineyard is on the high, north-facing limestone slopes of Central Hawke's Bay, six kilometres west of Waipawa. Our three million-year old limestone is soft and crumbly; ideal for producing great wine.

The limestone allows excess water drainage and is excellent for vine growth (the roots can penetrate the limestone and source water and nutrients). There are thin layers of loess (wind-blown sediment) and volcanic acid which add additional nutrients and give an array of characters to the wines.

We handpick on luscious flavour, often doing part rows on various small blocks, to maximise quality. We wait for flavour and balance, the colour of berries and stems to develop, and look at the weather before we pick those rows again, making another batch of wine.

2016 Season

This was an excellent growing season, with some showers through March, but mainly fine weather with warm days and cool nights in April.

We had a great crew of hand-pickers who enjoyed picking the beautiful fruit.

There was good flavour and sugar concentration in the grapes.

Winemaking

We ferment in small parcels (a batch per day), soak fruit and juice at cool temperatures for 3-5 days and allow the ferment to take its course before pressing and filling our premium barrels (from three top French coopers i.e. Mercurey, Dargaud & Jaegle and François Frères). After malo-lactic fermentation and aging the wines for about eight months in our 225 lt barrels we blend the best of the barrels. This is always a vital and exciting part of our winemaking program.

Harvest 4th – 12th April 2016
Brix 24 – 25.5, pH 3.10 – 3.30 TA 8.8 -10.4 g/l

Bottled February 2017
Alcohol 13.5% pH 3.53 TA 5.6 g/l

Tasting by Cameron Douglas, Master Sommelier, July 2020

Very attractive bouquet filled with scents of fallen leaves and red berries, there's a fine chalky mineral quality as equal in power as the fruit. Aromas of barrel and bottle age layer in scents of nut and lees, violet and old rose with a whisper of leather and five spice. Delicious on the palate, silky smooth in a medium weighted expression.

Fine tannins and medium acidity, core flavours of red berry and nut, soft smoky wood and old rose. A love wine, ready to drink from 2022 through 2028+.

94 Points Excellent

LIME ROCK WINES

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Cellar door open Saturday and Sunday, from October to end of February.
Ring to visit at other times. We give you a warm welcome.