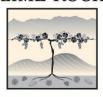
LIME ROCK



WINES

LIME ROCK PINOT NOIR 2014

This 100% LIME ROCK Central Hawke's Bay Pinot Noir is grown on the limestone hills and is handpicked from the small blocks on our vineyard.

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 vine growth and winemaking grapes. The 230-270 metre altitude helps regulate the ripening period and contributes to our distinctive and concentrated aromas. Various positions in the landscape (top, mid and bottom slopes) provide a diversity of niches and micro-climates that add to the complexity of our wines along with the nine different clones. An ecologically-based vineyard management philosophy, that seeks to maintain an undisturbed soil structure, is followed and we put emphasis on providing floral habitat for beneficial insects. Overall our attention to detail in site selection, viticulture and winemaking are reflected in the wine quality.

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

2014 Season

This was an excellent growing season, with warm weather through to an early to mid-season harvest.

Winemaking

Bunches were destemmed into small vats and cold soaked 3 - 5 days. Wild yeast were allowed to 'kick off', before inoculation with our desired yeast. This wild component gives added complexity to the wine but, being a microbiologist in a former life, I prefer to have a 'known' yeast to do the main job. Plunging and pumping was carried out during fermentation. After pressing the wine into barrels malolactic fermentation took place; a specific bacteria converts malic to lactic acid. This softens and again complexes the wine. We use a mix of premium new and aged barriques from three main French coopers (Mercurey, Dargaud & Jaegle and François Frères; each give their specific characters). We let the fruit shine through, without having the oak overpower our special characters. After nine months we (Rodger and Rosie) spent 3 days tasting and then blending before bottling.

Harvest 1 - 5th April 2014

Bottled February 2015

Alcohol 13.5% pH 3.60 TA 5.4 g/l

2014 LIME ROCK Pinot Noir

This distinctive, pure chalky pinot noir perfectly expresses the limestone-rich, hilly site that it comes from. Taut and linear yet accessible, flavours of red cherry, violets and subtle raspberry flavours are supported by a backbone of fine tannins.

Bob Campbell (Master of Wine) awarded this wine 93 points

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