

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2015 Pinot Noir *Synergy*

Synergy: An effect of the interaction of the actions of two or more agents such that the result of the combined action is greater than expected as a simple additive combination of the agents acting separately.

Winemaker's Notes

Harvest date	3 – 6 April 2015
Sugars at harvest	23.8 – 25.4 Brix
Bottling date	23 March 2017
Cases produced	116

Alcohol	14.5%
pH	3.5
T/A	5.8 gm/litre

100% fruit from the Rimu Grove Estate Vineyard located in the Moutere Hills.
A synergistic blend of four barrels containing clones UCD 6, 115, 667 and 10/5.
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:

Lovely sweet-fruit aromas contrast with toasty oak, vanilla and savoury spice.
The palate offers upfront fruit sweetness with a full body and silky fine-grained tannins
that ends in a graceful, lingering finish.

Review

Michael Cooper's Buyers Guide New Zealand Wines 2018, ★★★★★

"The powerful 2015 vintage was estate-grown at Moutere and French oak-matured. Deep and bright in colour, it is rich and complex, with concentrated, very ripe plum/spice flavours, hints of herbs and nuts, silky-smooth tannins and great depth through the palate. Drink now or cellar."

Availability

RRP \$98

To order wine, please contact Rimu Grove Winery:

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