

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2019 Pinot Noir

Winemaker's Notes

Harvest date 11 – 14 March 2019

Sugars at harvest 22.2 – 25.2 Brix

Bottling date 20 March 2020

Cases produced 318

Alcohol 14%

pH 3.54

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 10 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.

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.

Review

Gavin Hubble Grape-To-Glass.com, August 2025 ★★★★★

On the nose vibrant mixed cherry aromas, with wild brambles, mushrooms and dried herb nuances. The smooth palate celebrating ripe cherry and plum flavours supported by balanced fruit acidity, fine grained tannins and a graceful dry finish.

Availability

Suggested retail price: \$64.95

To order wine, please contact Rimu Grove Winery:

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