

RIMU GROVE WINERY

NELSON | NEW ZEALAND

2019 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	11 – 15 March 2019
Sugars at harvest	24.9 – 25.2 Brix
Bottling date	10 November 2020
Cases produced	48

Alcohol	14.5%
pH	3.46
T/A	5.9 gm/litre

100% fruit from the Rimu Grove Estate Vineyard located in the Moutere Hills.
A synergistic blend of two barrels containing clones UCD 5, 114, 115 and 777.
Barrel aged in French oak for 20 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:

A complex mixture of sweet-fruit aromas contrast with toasty oak,
vanilla and savoury spice.

The ultra-concentrated palate has layers of juicy fruit followed with silky tannins
that keep giving and giving.

Review

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

Hypnotic aromas of mixed red fruits, infused with wild herbs and a vanilla biscotti note.
The palate delivers generous, complex layers with articulate red fruit flavours, supported
by fine-grained tannins and a memorable graceful dismount.

Availability

RRP \$150

To order wine, please contact Rimu Grove Winery:

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