



## 2016 Aronui Single Vineyard Pinot Noir



### TASTING NOTES

A vibrant ruby red hue in the glass, this full bodied and complex Pinot Noir from Nelson displays rich dark fruits and smoky, spicy French oak on the nose. Powerfully concentrated on the palate with ripe plum, subtle earthy notes and balanced smooth tannins, this wine is both expressive and persistent - leading to a long and lingering finish.

### WINEMAKING

The grapes for this single vineyard Nelson wine are hand-harvested before being brought over to our modern winery located in Marlborough's Awatere Valley. Small parcels from individual blocks are lightly crushed and destemmed into stainless steel open-top fermenters with minimal pumping or handling. The must is then held cold for around 6 days before being slowly warmed and inoculated with yeast specifically selected by our winemaker. The fermentation is carried out at warm temperatures of up to 35°C, which combined with regular gentle cap plunging and an extended maturation period on skins allows for a gentle and balanced extraction of colour and tannin. At the end of the maturation period the wine is drained and pressed without settling directly to French oak barriques. Left to develop over the cool winter months, the wine goes through a natural secondary malo-lactic fermentation in spring when the ambient temperature warms. Once this is complete each batch is rigorously tasted and graded - with only the best barrels making it to the final blend. The resulting wine then cross-flow filtered without fining, before being bottled in mid-March 2017.

### VITICULTURE

Grown entirely on our stunning Whenua Matua vineyard located in the Upper Moutere area of Nelson, the grapes for this wine gain their intensity and structure from the sites heavy clay soils and abundant sunshine. The 2015/2016 growing season started with warm spring temperatures in October and November, followed by dry weather in the early flowering period. Temperatures fell mid-flowering, resulting in lower crop levels throughout the blocks - however some fruit thinning was conducted especially to avoid overlapping bunches to improve air circulation and increase fruit exposure. Meticulous vine management from our vineyard team helped to open the canopy and even out crop levels as well as reducing disease pressure. Warmer conditions after veraison and up to harvest aided the ripening process. Yields were disappointingly light on most areas and varieties; however excellent flavours were present in the fruit, and good ripeness was achieved. The fruit for this wine was hand-harvested, with picking beginning on the 31st March, and lasting until 6th April.

### ANALYSIS

Alcohol: 13.5%  
pH: 3.74  
T/A: 4.2g/L  
R.S: 0g/L

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