

ARONUI



Adam's Block Nelson Pinot Noir 2013

ANALYSIS

Alcohol:	13.5%
pH:	3.45
T/A:	5.7g/L
R.S:	Nil

TASTING NOTES

A luminous ruby red in the glass, the Adam's Block Nelson Pinot Noir is richly concentrated with aromatic layers of plum, cherry and savoury oak characteristics. Full bodied and expressive on the palate, opulent flavours of dark fruits and berries are elegantly balanced with silky tannins and hints of spice - all seamlessly leading to a smooth, long, dry finish.

WINEMAKING

Grapes for this Nelson wine are carefully harvested by hand before being transported to our modern winery in Marlborough. Once at the winery the grapes were lightly crushed and destemmed into a small volume open-top fermenter. The resulting juice was chilled and underwent a cold soak period of around 6 days before being slowly warmed for fermentation. After being inoculated with yeast selected for Pinot Noir structure and flavour, the fermentation was carried out at relatively warm temperatures of up to 35°C. At the end of fermentation the wine was drained and pressed without settling directly to barrel – with a combination of both new and old French barriques used. Left to mature over the cool winter months, this wine went through a natural secondary malo-lactic fermentation once the weather warmed in spring. Once this was complete resulting wine was then cross-flow filtered without fining before being bottled.

VITICULTURE

The grapes for this wine are grown on our spectacular Whenua Matua vineyard located in the Upper Moutere sub-region of Nelson. The gentle north facing slopes and heavy clay soils of this site; naturally basking in Nelson sunshine, make it the perfect spot for growing Pinot Noir. An ideal 2012/2013 growing season characterised by warm, dry days complimented with meticulous vineyard management helped to promote even ripening throughout this Pinot Noir block.



KONO BEVERAGES

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