

## 2016 Luna Blue Rock Vineyard Pinot Noir



### Vintage and Vine

Even growing season; not too hot, not too cold, decent rain at the right time, a bit of a 'goldilocks' vintage! Fine and relatively settled spring led to a good fruit set. Strong shoot growth in early summer set a good canopy. Rain arrived in the second week of harvest, leading to some fierce picking. Sun returned for remainder of harvest leading to a long warm Autumn.

Crafted from mature vines planted at the Blue Rock vineyard 284 Dry River road Martinborough. Hand harvested from March 28<sup>th</sup> 2016

### Winery

Majority destemmed to small open top fermenters. Gentle hand plunging 2-3 times per day. Average maceration 30 days. Gentle pressing to tank followed by around 1 week settle time before being sent to barrel. Oak is all French with a focus on lower toast levels and tighter grain. Around 30% new. Maturation for 12 months. Bottled in July 2017.

**pH** – 3.55

**T/A** – 6.0 g/l

**RS** - > 1.0g/l

### The wine

Appearance – Dark ruby, youthful

Bouquet – Immediately pretty and floral, lifted red fruits combine with fine oak and earth/spice aromas. Very complex and seductive.

Palate – Power with elegance. Palate is packed with layers of fruit and spice. Super fine tannins flow alongside balanced acidity delivering long richly textured finish.

A wine which showcases the vineyard; frost free hillside site, silty clay loams over limestone and mature vines. Rich velvety Pinot Noir. Can be enjoyed now but will be at its' best following 5 years in the cellar.