

# GREENSTONE POINT

## 2014 Pinot Noir

### VITICULTURE

The Greenstone Point 2014 Pinot Noir was produced from selected parcels of grapes grown in in the Waipara Valley, New Zealand.

### WINEMAKING

The fruit was harvested mid April in excellent condition. Upon arrival at the winery, the fruit was gently tipped into open top fermenters. After a three day cool soak period, yeast was added to the tanks to initiate ferment. The cap was hand plunged three times a day and the juice remained "on skins" for an average of 21 days. Malolactic fermentation and four months oak maturation were completed prior to blending and bottling.

### TASTING NOTES

The Greenstone Point 2014 Pinot Noir displays rich berry fruit aromas, supported by a hint of oak. The palate is beautifully textured, rich and balanced with a rounded finish.

Analysis at Bottling:      3.71 pH  
   5.8 g/l Total Acid  
   13.0% Alcohol

