



hope vineyard pinot noir 2010

hope vineyard

The 11 hectare Hope Vineyard is organically managed and certified with BioGro NZ. These wines express with integrity, the character of a single vineyard, variety and vintage.
All fruit is hand harvested from low yielding vines.

vintage 2010

As is often the case the season began slowly with cool spring temperatures persisting through into early summer, moderating canopy development for much of the early growing season and ultimately delaying the start of harvest which began and ended about 8-10 days later than has been typical in recent years.

This cool weather also affected flowering and fruit set resulting in a moderate crop of smaller, even-sized berries. Rainfall in January and early February was above average but by mid-February conditions were dry and warm and continued this way right through until the end of April and the conclusion of what was a high quality, stress-free harvest. Harvest began in the last days of March and ended late April.

Fruit was picked in near perfect physical condition. The later timing also resulted in a gradual and more extended period of ripening at a time when daylight hours were shortening and nights were significantly cooler. The result was excellent flavour development, varietal definition and sugar-acid balance.

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| Rainfall (8 months 1 Sept 2009- 30 April 2010) | 518-578mm |
| Sunshine (8 months 1 Sept 2009- 30 April 2010) | 1810.5 hrs |
| GDD (8 months 1 Sept 2009- 30 April 2010) | 1210.6 hrs |

winemaking

Fruit was hand harvested in small parcels by clone as they reached optimum ripeness,
April 11 - 23, 2010

Clones B115, UCD5, AM10/5

Sugars at harvest ranged from 25.8 – 27.1 brix

Fruit was 100% de-stemmed. Cool pre fermentation soak of 6 – 11 days.

Fermentations were entirely spontaneous with temperatures peaking between 26 and 30° C. Total skin contact ranged from 19 – 27 days

12 months oak aging in a selection of French 228L barriques (31% new) where the malolactic fermentation completed spontaneously in spring

The wine was blended in May 2011 and coarse filtered in February 2012, pre-bottling No fining was necessary before bottling in March 2012

analysis

Alc/Vol: 14.2% R/S: 0.55g/L TA: 6.08g/L pH: 3.62

