



## THE ELDER PINOT NOIR 2010

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TASTING NOTES	<p>Aromatically this Pinot is a complex mix of dark and red berry fruits and savoury, spice characters. The low cropped vineyards deliver a wine of richness and weight showing a fine balance of acidity, dark fruit characters and grainy full bodied tannins on the palate.</p>
VINEYARD	<p>The vineyard is located on an elevated river terrace at the southern end of the Te Muna Valley, at the confluence of the Ruakoapatuna and Huangarua Rivers. The site is largely frost free but Spring winds are a challenge. The grapes are grown in the most sustainable manner possible with minimal use of irrigation.</p>
VINIFICATION	<p>All fruit was carefully hand harvested and sorted in the vineyard and winery before being destemmed and tipped into 3T open top tanks for fermentation.</p> <p>The wine underwent a pre-ferment maceration for six days and spent a total of 21 days before being pressed to French oak barrels. The wine underwent malolactic fermentation in barrel and remained on its lees for nine months before racking, blending and bottling.</p> <p>Indigenous yeasts are used which add to the wine's complexity in addition to traditional methods of punching down the ferments by hand.</p>
THE SEASON	<p>2010 was a very nervous year for grapegrowers in Martinborough. The season started off auspiciously with six cold frosty nights in a row. Spring was cool and very windy. We entered summer at least two weeks behind average and with January being grey, cloudy and wet things weren't looking flash. Thankfully a brilliant warm sunny March and April followed and the grapes were able to be harvested in optimum condition.</p>
REGION	Martinborough
OAK MATURATION	11% New Oak, 56% 1 year oak, 33% 2-3 year oak
VINEYARD NAME	Hanson Vineyard
CLONES	5, 115 and Abel
HARVEST DATE	23 <sup>rd</sup> April 2010
HARVEST ANALYSIS	pH: 3.67 TA: 8.70 Brix: 24.3
BOTTLING DATE	15 <sup>th</sup> March 2011
WINE ANALYSIS	pH: 3.72, TA: 6.40, Alc: 13.5%