

RIMU GROVE



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Bronte Nelson Pinot Noir (Last Stocks) 2018



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	NELSON		
Vintage:	2018		
Volume:	750ml		
Vinification:	100% fruit grown on the Moutere clay graves. Mix of seven clones: 10/5, UCD 5 6, 114, 115, 667, 777. Barrel-aged in French oak for 10 months. Grapes were picked by hand and cold-soaked for 5-7 days. Wine was fermented in small open-top fermentation vats and hand-plunged 2-3 times daily.		
Bouquet:	Sweet ripe red fruit aromas (blackberries and bing cherries) showing hints of earth and spice.		
Palate:	Generous sweet ripe fruit flavours with juicy acidity and fine-grained tannins that linger on the palate.		
Technical Analysis:			
Alcohol:	14.00%	pH:	3.6
Packaging:	12 x 750ml	Titrateable Acidity:	6.2 g/l