



RIMU GROVE

Bronte Nelson Pinot Noir 2019



Category: WINE

Style: RED WINE

Variety: PINOT NOIR

Region: NELSON

Vintage: 2019

Volume: 750ml

Vineyard: 100% fruit grown on the Moutere clay graves.

Vinification: 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: Gorgeously fragrant, showing Black Doris plum, sweet cherry, thyme, clove and toasted nut aromas on the nose.

Palate: A succulent palate that's plump and fleshy. Its youthfully charming and immediately appealing with fabulous fruit purity and elegant complexity.

Cellaring: 6 years

Technical Analysis:

Alcohol:	14.00%	pH:	3.59
Packaging:	1 x 750ml	Titrateable Acidity:	6.38g/L
Hancocks Product:	15624		