

## George' s Road Williams Hill Pinot Noir 2017

### The Story

Georges Road is our vision of a single vineyard Waipara terroir. It is a constantly evolving labour of love, dedication, and craft. They believe in winemaking with a natural touch, a guiding hand in the cellar, to be as hands off as possible. The best wines come from the best fruit, so the vineyard is vital. In the winery, balance is the key, the interplay between sweetness, acidity, oak and tannin, fruit and palate weight. They want the wines to be delicate, elegant, food friendly and, above all, enjoyable.

Georges Road Wines possesses a rare quality among today's wineries of NZ — from grape to glass, the winemaker & winery owner Kirk Bray is intimately involved in all aspects of production, completely connected to the final wine in the bottle.

### The Vineyard

The fruit for this wine was hand harvested from the Williams Hill vineyard on the eastern slopes of the Waipara Valley. Vineyard soils are predominantly clay and limestone based. The vines are trained to a 2 cane VSP trellis with row spacing at 2.0m and vine spacing at 1.5m. Clones are a mix of 5, 115, 667 and 777 on 3309 and 101-14 rootstock. The fruit was transported on the day of harvest to the winery for processing. Shoot and crop thinning are employed to ensure optimum fruit quality at low cropping levels of approx 1kg per vine.

### Vintage 2017

A cooler season, with slightly higher than average rainfall. Even bud burst without frost issues. Cooler weather over flowering set a smaller cropload. Good settled weather until just prior to harvest time when increased rainfall meant selective picking was necessary to ensure a balanced and healthy crop. Small volumes but in excellent condition.

### Winemaking

The fruit was passed over a sorting table before being 100% destemmed and crushed into small 1.5tonne open fermenters. Fermentation began naturally after an ambient soak of 3 days. The skins were regularly punched down and the wine spent a total of 26 days cuvaision before being pressed, settled and racked to French oak (25% new). The wine underwent a natural Malolactic fermentation and spent a total of 14 months in oak without racking. It was then blended and bottled in September the following year.



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**Tasting Note**

A dark, well weighted wine with dark red fruits intermixed with savory and herb notes. Good palate structure and texture complimented by fine grained tannins, delicate oak and with excellent length.

<b>Alcohol Percentage</b>	<b>13 %</b>
<b>Residual Sugar</b>	<b>Dry</b>
<b>T.A.</b>	<b>6.7 g/L</b>
<b>Aging Potential</b>	<b>7 + years</b>



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