

## Lime Rock Pinot Noir 2013

#### The Story

Lime Rock is a stunning vineyard situated on limestone hills in sunny Central Hawke's Bay, New Zealand specialising in Pinot Noir, Sauvignon Blanc, Pinot Gris, Merlot and Grüner Veltliner. Elegance, balance and length are a feature of our wines. The limestone contributing to the sought-after mineral characters. The ecological philosophy (vit-ecology), combined with over 30 years of wine industry experience, provides a solid basis for producing wines that express the flavour of our land.

## The Vineyard

The vineyard is on the high, north-facing limestone slopes of Central Hawke's Bay, 6 kilometres west of Waipawa. The three million-year old limestone is soft and crumbly; ideal for vine growth and the best winemaking grapes. The 230-270 m. altitude helps regulate the ripening period and contributes to our distinctive and concentrated aromas. Various positions in the landscape (top, mid and bottom slopes) provide a diversity of niches and micro-climates that add to the complexity of our wines. They have 9 different clones and they can perform differently each year. An ecologicallybased vineyard management philosophy, that seeks to maintain an undisturbed soil structure, is followed and they put emphasis on providing floral habitat for beneficial insects. Overall the attention to detail in site selection, viticulture and winemaking are reflected in the wine qualit.

## Vintage 2013

This was an excellent growing season, with warm weather through to an early to mid-season harvest.

#### Winemaking

• Bunches were destemmed into small vats and cold soaked 3 - 5 days. Wild yeast were allowed to 'kick off', before inoculation with our desired yeast. This wild component gives added complexity to the wine but, being a microbiologist in a former life, I prefer to have a 'known' yeast to do the main job! Plunging and pumping was carried out during fermentation. After pressing the wine into barrels malolactic fermentation took place; a specific bacteria converts malic to lactic acid. This softens and again complexes the wine. We use a mix of premium new and aged barriques from three main French coopers (Mercurey, Dargaud & Jaegle and François Frères; each give their specific characters). We let the fruit shine without having the oak overpower our special characters. After nine months we spent 3 days tasting and then blending before bottling.



info@thewinecave.nz (+64) 9 930-8115









# **Tasting Note**

Generous spice, red berries, rhubarb and earth, with a tight herbal thread, are part of layers that work in tandem. This Pinot has freshness, delicacy, poise and unique chalkiness.

Alcohol Percentage	13.5 %
Residual Sugar	Dry
T.A.	5.5 g/L
Aging Potential	10+ years



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