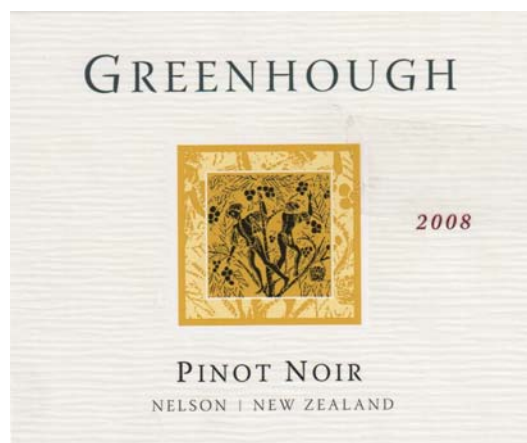


# GREENHOUGH VINEYARDS



Winery: GREENHOUGH VINEYARDS  
Region: NELSON, NEW ZEALAND  
Grapes: PINOT NOIR  
Vintner: ANDREW GREENHOUGH  
History: Family owned vineyard and winery since 1991. Eleven hectare home vineyards located at Hope is certified organic from 2011 and planted mainly in Pinot Noir and Sauvignon Blanc with Chardonnay and Riesling also. Single vineyard selection of wines from this site. Two additional vineyards established in 2000 and 2003 which we lease and manage.

Vineyard Location,	Vineyards located in the two main sub-regions of Nelson. The Hope Vineyards nestle into a SE corner of the Waimea Plains under the foothills of the Richmond Range at Hope. The Barraud Vineyard is a north facing slope in the Moutere Hills.
Elevation and Exposure:	Elevation ranges from sea level to approx 50 meters above.
Soil type:	The Hope Vineyards are planted on ancient river terraces of free-draining clay loams and deep river gravels. The Moutere Vineyard is a north facing slope of heavier clays soils falling to the edge of the Waimea Inlet. The Nelson Pinot Noir is a blend of fruit from both vineyard sites.
Age of Vines and Vine Clones:	Pinot vine age ranges from 5 – 15 years UCD5, B114, B115, B667, B777
Length of Aging:	Aged in French oak for 12 months
Mix of Oak Types:	French oak barriques and puncheons - (228 & 500 litre) Forests - Alier, Vogues and Centre of France tight grain selection 3 year air dried, medium and medium+ toast. 20% new oak
Fining or Filtration:	Egg white fined and filtered
Fermentation:	Sugars at harvest ranged from 23.5 – 26.7 brix All fruit was de-stemmed. Ambient pre-fermentation soak at approx 12-15 degrees C for 2– 7 days. Fermentations were both inoculated and

spontaneous in small batches with temperatures peaking between 29.7 and 31°C. Total skin contact ranged from 17 – 23 days. Secondary, malolactic fermentation completed spontaneously in spring.

Tasting Notes:

Ripe cranberry, floral notes and subtle mixed spice aromas. On the palate, juicy red cherries and berries underlined by a fresh mineral chalkiness. A harmonious balance of fruit, tannins and oak.



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