

2017

PINOT NOIR

COLOUR

Ruby Red

TASTE PROFILE

Berry Fruit | Black Cherry | Green Coffee Beans | Hint of Oak

TASTING NOTES

Aromas of raspberries, plum, floral and mixed spice. Green coffee beans, leathery notes and cedar wood hint to oak complexities. The palate is juicy and rounded with bright acidity and drying finish.

WINEMAKER'S NOTES

The Greenstone Point 2017 Pinot Noir was made from fruit grown on our Pilgrim, Terraces, Georges Road, Stirling and Church Road vineyards in the Waipara Valley, North Canterbury.

The fruit underwent a 3 day cool soak period in open top fermenters before yeast was added to initiate ferment. The cap was hand plunged daily. After 21 days on skins the wine was gently pressed before malolactic fermentation and four months oak maturation. The wine was then blended prior to filtering and bottling.

GREENSTONE
POINT



Food Matching

Best enjoyed with lighter red meat dishes or hearty pork and chicken dishes.

TECHNICAL ANALYSIS

3.49 pH

12% Alcohol

5.9 g/l Total Acid