



Producer Overview

Greenhough is located in Hope, near Nelson at the top of New Zealand's South Island. In late 1990, Andrew Greenhough and Jenny Wheeler moved to Nelson - from Auckland - to embark on a new challenge and way of life. The four hectare property they bought had been established much earlier (1976) as a small vineyard and winery and it was here that the apprenticeship in viticulture began. In the intervening years the home property has been expanded to 28 acres, the original plantings largely redeveloped and the winery modernised. A small block of much valued Riesling, Pinot Noir and Pinot Blanc vines, now almost 40 years old, remains. Since 2008 this vineyard has been managed organically and gained full BioGro certification in 2011. With the need to increase production it has been the policy to establish stable, long-term relationships with selected land owners. This arrangement has provided access to varied and interesting sites together with a large measure of control in terms of the choice of planting material, vineyard layout and on-going seasonal management. Two separate sites have been established in this way since 2000 adding a further eight hectares of vineyards.

WINES

Pinot Noir 2014

Aged for 13 months in a selection of 500 and 228 litre French oak, 30% new where malolactic fermentation completed spontaneously in spring. Blended in March 2014 with a portion returned to neutral 500L puncheons for a further 3 months. Unfined, minimally filtered and bottled in September 2014. Generous and appealing Pinot with a heart of red summer berry fruits. Subtle, savoury oak and aromatic layers of spice and dried herbs are enveloped by fine-textured tannins. Wild berry aromas with stony, mineral notes. The palate has a heart of deep red fruit and blackberry with subtle oak and aromatic layers of spice and dried herbs. A savoury style with moderate tannic structure.

Technical

Alc/Vol: 13.5 % R/S: << 0.08 g/L TA: 5.63 g/L pH: 3.66



Hope Vineyard Pinot Noir 2014

Twelve months oak ageing in a selection of French 228 litre barriques (21% new) where malolactic fermentation completed spontaneously in spring. Following blending in late Feb 2012, the wine was returned to neutral oak (500 litre) for a further six months. Aromatics are wonderfully expressive and complex with juniper berry, star anise, clove and thyme. The palate conveys deep berry flavours with the richness of fruit compot. A vibrant, ripe citrus zest and mineral freshness adds life and elegance to the mouthfeel. Although still very youthful, fruit characters are beginning to re-emerge from beneath the taught phenolics. Tannins are supple and already integrated through the palate establishing a prominent structural element to the wine. The finish is long, with dark cocoa, savoury Dutch licorice, subtle oak spice and hints of aniseed overlaying primary fruit.

Technical

Alc/Vol: 14.2 % R/S: <1 g/L TA: 5.6 g/L pH: 3.62



GOLDEN RAM IMPORTS

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Sauvignon Blanc 2015

Approx 4% of juice was transferred to French oak with some solids included and fermented with indigenous yeasts at warmer temperatures. Barrel and tank portions were blended in mid-July 2015 and bottled in August. A selection of different yeasts together with a portion of wild ferment in barrel has enhanced texture and complexity. This dry style Sauvignon displays ripe aromatics and intense, pungent flavors.

Technical

Alc/Vol: 14.0 % R/S: 1.8 g/L pH: 3.28 TA: 6.6 g/L



Hope Vineyard Sauvignon Blanc 2015

"Bright yellow-green. Rather subdued but pure aromas of lemon and menthol, plus an intriguing suggestion of sea-spray minerality. The lemon, lime and stone fruit flavors convey alight touch and lovely lift; a subtle suggestion of oak adds interest without impinging on the wine's fruit. Finishes dry, firm and refreshing, with a dusty impression of extract. An excellent Nelson Sauvignon Blanc." 90 points - Stephen Tanzer



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