



SILENI

ESTATES

WINE THAT LOVES COMPANY

4 STARS – *Raymond Chan, New Zealand, 2016*



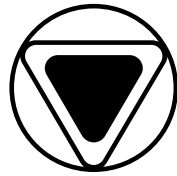
"Concentrated cherry, spice and perfumed floral notes. The palate is round and juicy with flavours of sweet dark cherry and spice and has a rich silky finish. Delicious with New Zealand lamb, duck or grilled mushrooms."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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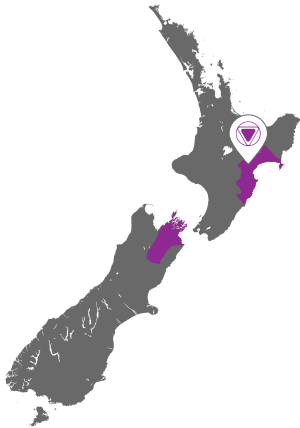
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WINE THAT LOVES COMPANY

In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

SPRINGSTONE PINOT NOIR 2015

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Pinot Noir
ALCOHOL	14.5%
pH	3.58
ACIDITY	6.2g/L
RESIDUAL SUGAR	<1.0g/L
BOTTLE BARCODE	9421003814394
CASE BARCODE	9421003814462

VINEYARD

The 2015 Springstone Pinot Noir is a single vineyard wine, grown on elevated river terraces, approximately 150 metres above sea level, in the cooler Mangatahi sub-region of inland Hawke's Bay. Soils are free draining silt, over gravels. This blend is from a single clone, 114. Crops were thinned to an average of 2.2kg per vine to provide ripe and concentrated fruit flavours.

WINEMAKING NOTES

This block was split up into two ferments; one completely destemmed and the other with a 30% whole bunch component. Each fermentation took place in two tonne open top tanks, which were hand-plunged twice-daily, to gently extract colour and tannin. The wine went through primary fermentation in five days and stayed on skins for a further four weeks before pressing. Only free run was used in this blend, which was racked to French barriques (225L) with light solids. The wine completed malolactic fermentation naturally in spring, before maturing for nine months in barrel. The best parcels were blended to create the Springstone Pinot Noir. The wine then went back into old barrels for a further four months. The final blend consists of only 5% new oak and a whole bunch component of 15%.

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