



# SILENI

## ESTATES

WINE THAT LOVES COMPANY



"Perfumed whole bunch spice with ripe cherry and berry aromas. A rich, juicy palate that is round, full of spice and concentrated berry flavours. Delicious with New Zealand lamb, duck or grilled mushrooms."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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[WWW.SILENI.CO.NZ](http://WWW.SILENI.CO.NZ)





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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 2017

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Hawke's Bay

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<b>RANGE</b>	<b>GRAND RESERVE</b>
<b>VARIETY</b>	Pinot Noir
<b>ALCOHOL</b>	13.5%
<b>pH</b>	3.60
<b>ACIDITY</b>	6.2g/L
<b>RESIDUAL SUGAR</b>	<1.0g/L
<b>BOTTLE BARCODE</b>	9421003814394
<b>CASE BARCODE</b>	9421003814462
<b>VINEYARD</b>	The 2017 is a single vineyard expression from the Springstone Vineyard on the Mangatahi terraces. Sitting at higher altitude, this site is substantially cooler and so well suited for growing quality Pinot Noir. The blend is from a single clone, 114 and with low crop loads providing ripe and concentrated fruit flavours.
<b>WINEMAKING NOTES</b>	This block was split up into two ferments; one completely destemmed and the other with a 100% whole bunch ferment. The fermenters were two tonne open top tanks which were hand plunged to gently extract colour and tannin. The wines fermented wild, taking around five days and then stayed on skins for a further four weeks before pressing. Only free run was used in this blend. Racked to French barriques (225L) with light solids, the wine completed malolactic fermentation naturally in spring. Matured for 16 months before being blended after selecting the best barrels from each batch. After blending the wine went back into old barrels for a further four months. The final blend has no new oak (only 2nd fill and older) and a whole bunch component of 50%.

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