



Two dots on a map • New Zealand and Spain •  
Diametrically opposite yet utterly connected  
Grava • making wine here (and there) •

## 2020 Pinot Noir

### Clones

Abel, 115, 777

### Vineyard

Grava Vineyard lies on the flats, eight kilometres south of Martinborough village. Ancient movements of the Ruamahanga River have left terraces of free-draining gravel beneath silty loam soils. Planted in 2004, the established vines grow in ground that balances drainage.

### Parent Rock:

Alluvial gravel

### Taste:

Structured, and savoury. Mushroom, truffle, dried cranberries and dark chocolate.

### Winemaking

The clones are fermented separately, with the whole bunch component sorted across the table. 115 + 777 were 33% whole bunch, and the Abel ferments were 60% and 100% respectively for structure. Pumped over once a day at the start of ferment, then plunged once a day after that to minimise over extraction. Average time on skins was 28 days. The wines were then pressed, settled overnight and barrelled down into 228L French oak barriques, 20% new barrels. Malolactic fermentation took place in spring, and the wine was blended after 12 months in oak, and bottled unfiltered and unfined.

#### Brix:

23.5

#### pH:

3.60

#### TA:

5.70g/L

#### Pick Date:

19-30.03.20

#### Press Date:

17-21.04.20

#### Alc:

13.5%

#### No. of bottles:

1787

[grava.nz](http://grava.nz)

