

# TASTING NOTES

## RENISHAW HALL

### Classic Red

#### RENISHAW HALL VINEYARD

Planted in 1972, formerly the most northerly vineyard in the world. Located in a three sided walled garden that has a radiating effect on the vines and raises average temperatures by approximately 1 deg C. The majority of the vines are pruned to guyot single and double depending on the strength of growth of the individual vine. The layout of the vineyard is slightly northerly to suit the layout of the land. The vineyard is tended to entirely by hand.

Best served slightly chilled and ideally decanted; this wine is perfect for a summer's day.

Appearance – dark strawberry colour.

Aroma – fruit driven wild strawberry, raspberry and blackcurrant.

Taste – wild strawberry, smoke, black pepper, blackberry, fresh and well balanced.

A great crossover wine perfect for white and red wine drinkers alike.

Grape variety: Rondo / Pinot Noir. ABV 12 %

#### HOW THE WINE IS MADE IN THE VINEYARD

All of our vines are leaf stripped and shoot thinned giving the fruit maximum exposure to sunlight, this increases lactic acid and decreases malic acid resulting in ripe fruit. Leading up to harvest we are constantly checking the sugar acid ratio to ensure that we have balance. Pinot Precocé is an early ripening grape variety, therefore we have the maximal ability to pick exactly the right moment to harvest, in 2014 we picked in mid-September. During the harvest the fruit is hand-picked ensuring that no bruised or non-perfect fruit enters the press. The picked fruit is then taken directly to the winery and processed that day.

#### HOW THE WINE IS MADE IN THE WINERY

When the grapes arrive in the winery they are first processed through a crusher and destemmer, this removes the stalks, grapes are then pumped into an open topped fermentation tank. Following this process the grapes are allowed to cold macerate for 36 hours. Following cold maceration yeast is introduced to the open top tank – this was pitched at the minimum rate of 10 grams per litre. The grapes and juice are then punched down and pumped over for a 3 week period during which time the fermentation takes place, as we are trying to extract the colour from the skins this is carried out around 24 deg C. As fermentation slows the wine is raked and allowed to settle for at least 3 month period, at which point the wine can be stabilised, filtered and is ready for bottling.



#### FOOD RECOMMENDATIONS

Ideal pairings would be roast chicken, salmon and game.

#### AWARDS

UKVA Bronze

Mercian Bronze