

Glover's Pinot Noir



Dave Glover

Since 1994 the two wines "Front Block" and "Back Block" have been bottled separately. If there ever was a case of "terroir" this is it! Year in, year out the Front Block exhibits savoury gamy flavours with a good tannic finish while the Back Block has earthy, cherry flavours and even more tannin. This difference is in spite of the fact that the two blocks yield roughly the same (usually approx. 1.5tonne/acre) and reach similar sugar levels at the same time. They receive the same treatment in the winery-destemmed and crushed fruit inoculated with yeast at the outset and leuconostic bacteria when the fermentation takes off. The fermentation (in 3 tonne fermenters) gets quite hot, sometimes up to 35c,and is usually all over in 3-4 days.

Depending on the year varying lengths of post fermentation maceration are employed, during which time the malolactic fermentation is almost completed. The wines then spend a year in French oak of varying ages. A proportion of 33% new oak is aimed for each year. Although the wines are big enough to support a higher level of oak it is not deemed necessary, the natural fruit tannins doing a better job of providing the right balance.

What is a "best Drink time" is different to different people but the Back Block usually takes almost double the time of the Front Block.

It is difficult to determine exactly how long the wines will age. Since 1991 when the hot ferments were first employed (and hence higher tannin) the wines, with one or two exceptions ,have not reached their full potential. The two earlier wines 1989 and 1990 have also lasted well but do not have the same projected lifespan.

From time to time a lesser label "cerise" is produced, usually from bought in (Nelson) fruit. These wines are generally less tannic and are for earlier drinking.

Pinot Noir Vintages:

1999 vintage: Early indications suggest a very good year ,high alcohol but not overripe characters, good tannins and excellent pinot fruit characters.