



PYRAMID VALLEY

NEW ZEALAND

2019 MARLBOROUGH SAUVIGNON BLANC

Season Summary

The Spring and early summer was cool with reasonable rainfall resulting in good canopies and smaller crops. January and February was very dry and average temperatures were higher than normal. Harvest was therefore earlier than expected with beautifully ripe, clean fruit at harvest.

Tasting note

Bright lemon hue to the wine. An expressively interesting aroma of white flowers, citrus and ripe tropical summer fruits. The palate is focused and concentrated showing ripe fruits and citrus characters with an attractive texture and balanced acidity.

Viticulture

Selectively hand-picked fruit from Sam and Mandy Weavers, hillside, biodynamic, Churton Vineyard that sits at 200m above sea level between the Waihopai and Omaka Valleys. A parcel from the north east facing slope on loess above a clay subsoil.

Winemaking

Hand sorted at the winery then whole bunch pressed into larger oak demi-muids (600L) barrels. Indigenous yeast starter and left on lees for 6 months. Bottled unfinned and unfiltered.

440 x 6pks produced

Chemical Analysis

Alcohol: 13% pH: 3.10
TA: 7.2 g/L SO₂: 26/80
Other additives: None
Suitable for Vegetarian/Vegan: Yes





With aromas of mango, tropical fruit, lime and green apple there is a mouth watering acidity complimented with a softening sweetness.

The Te Arai vineyard is five kilometres from the sea. "Te Arai" roughly translates to "the place where you pause before going on toward the land of eternal sunshine." Quite appropriate for this wine, I thought. This maritime proximity underlies the wine's unique South Pacific style. The silt soils give fragrance while the occasional incidence of botrytis, generated by the autumnal mists from the Te Arai stream, give complex texture, body and a sense of sweetness to the wine. In the Loire Valley of France, Chenin Blanc produces powerful wines of a similar character, which we refer to as our touchstone.

Notes from the Vigneron:

Over the years our determination to produce one of the world's best wines from this variety is a seasonal challenge and a bottled fantasy. In 2019 we did four selections from the vineyard of hand harvested the grapes. On the crush pad the stems are discarded as these grapes give up their juice very easily during the long slow press cycle. The juice is collected together and allowed to settle for only a short time as we

wish to keep the fine sediments, for it is here that all the nutrients lie which satisfy a well behaved fermentation. The fermentation and maturation take place in demi-muids (large 600 litre oak barrels) and stainless steel tanks. The wine matures in these vessels over time, and without the obstruction of oak tannins, which would otherwise disrespect the subtle fruit aromas.

Serve about 12°C and allow to breathe for as long as you think best. Ageing potential is at least 10 years from date of release.

- BioGro Certified Organic
- Demeter Certified Biodynamic
- Grown and bottled on the Property.
- Dry farmed and Carbon negative.
- Unfined. Contains no animal products.

Total acidity: 7.1 g/l **pH:** 3.48

Alcohol: 12.0% Vol **Residual Sugar:** 9.5 g/l

Harvest dates: 1st April 2019

Bottled on: 22nd September 2019

Released on: 1st December 2020

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TWR

TE WHARE RA



Marlborough
VINEYARD & WINERY
EST. 1979



SV 5182



5182

TE WHARE RA 2020 TORU SINGLE VINEYARD 5182

TORU (which means “three” in Maori) is an aromatic blend we first created in 2006 and has now become one of our flagship wines. Toru was the first of its kind in New Zealand, it is a delicious, co-fermented ‘field blend’ of three varieties - Gewürztraminer, Riesling and Pinot Gris. We are passionate about these classic Alsatian varieties and we spent a great deal of time coming up with the right proportions in the blend. We were aiming for a wine that displayed the essence of all three varieties, whilst creating a distinctive and interesting wine in its own right, and co-fermentation is key to that result. It has the aromatic spice and weight of Gewürztraminer, the line and length of Riesling, and the great texture of Pinot Gris. It is a great reflection of how well suited this vineyard is for aromatic whites, and we feel like it is a wine of place that pays homage to Te Whare Ra’s history over the last 40 years of winegrowing.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. All parcels were destemmed, lightly crushed and then pressed, some parcels had lengthier skin-contact time. The wine was all co-fermented. Co-fermentation is an integral part of making Toru, as it makes the three varieties much more integrated with each other. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: This 2020 Toru has an intriguing nose with notes of mango, fresh citrus, white florals and exotic spices. These lead into a multi-layered palate with flavours of mango, citrus, red apple and lychee with a lingering spiciness. The palate has excellent fruit concentration and weight with lovely creamy texture, plus a mineral edge which gives it great length of flavour.

Vintage: Over the spring of 2019 we experienced great conditions over flowering which led to moderate crops and a nice, even set which was great after the bad flowering we had in 2019. The summer that followed was warm, dry and very nice and even with no big heat spikes – similar to the 2016 growing season. We have described it as ‘the Goldilocks vintage’ = not too hot, not too cold, just right! We did not get the issues with extreme drought like we had in 2019 and so the more gentle summer conditions meant that we had the first fruit into the winery mid - March and harvest completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2020 release of our ‘world famous’ Toru field blend is delicious to drink now, and will also benefit from careful cellaring for 3 to 4 years.

TECHNICAL DATA

Fruit Source:	TWR Home Block - various parcels	Harvest Date:	Various from 17th March to 5th April 2020
Variety:	Gewürztraminer 67%, Riesling 22%, Pinot Gris 11%	Residual Sugar:	6.0g/L
		Production:	1150 cases

Alc 13.4% vol pH 3.30 TA 5.5 g/L

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Hope Vineyard Chardonnay 2019

Style

The Mendoza and UCD15 clones produces small, intensely flavoured bunches with the concentration and structure around which this wine is built. Citrus and fresh stone fruits are modulated and enriched by creamy, spicy, nutty details issuing from wild fermentation in barrel and extended yeast lees contact. Increasingly our preference is for second-fill barrels with just a hint of new oak. In this way oak is present but subtle and soft. There is a purity and vivacity which we are at pains to preserve throughout, at the same time building palate texture and complexity.

Technical

Region	Nelson
Vineyard	Greenhough Hope Vineyard Single vineyard. Certified Organic (BioGro NZ No.5119)
Variety	100% Chardonnay, Mendoza and UCD15 clones
Soil Type	Clay-rich loam / river stone over deep stony gravels
Vintage	Spring temperatures aligned with historical average. Rainfall was only 60% of the norm regular, small events through December maintained balance and flowering conditions were ideal. A long, dry, warm summer followed. December/January daytime temperatures were 3-5 degrees C above the historical average. Sunshine hours for January were a NZ record high at 355. Diurnal range over this period was a little greater than usual, particularly through February. Just 3mm rainfall between Christmas Day and our earliest harvest began on 4 March 2019. A function of near perfect growing season but also a conscious decision to pick fruit while acids remained fresh and sugars at moderate levels.
Harvest	Hand harvested, 4-13 March, 2019 21.5 – 22.7 brix, 3.00 – 3.09 pH, 8.6– 9.75 g/L TA
Processing	Whole bunch pressed and very briefly settled in tank before transferring high solids juice to French oak barriques
Fermentation	Spontaneous (wild) fermentation in barrel (14% new)
Maturation	10 months maturation in barrel with minimal stirring of the yeast lees
Malolactic	Full MLF completed spontaneously and un-inoculated during spring
Bottled	Blended and bottled in February 2020
Analysis	Un-fined. Course filtered only. Vegan friendly Alc 13.85%: pH 3.15: TA 6.5 g/L: Dry





FELTON ROAD

2019 Felton Road Pinot Noir *Calvert*

Tasting Note

The characteristic aromatic florality is finely supported by mineral and spice notes on the nose. It's seamlessly followed by a detailed palate that emphasises precision and elegance. The tannins are evident, but intricately refined and polished. The ethereal mouthfeel echos the aromatic florality with a finesse that we have come to know as unreservedly Calvert.

Introduction

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking: gravity flow, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms four properties totalling 32 ha in the Bannockburn sub-region of Central Otago. Calvert Vineyard is located on Felton Road and is just 1km east of The Elms Vineyard and the winery. The soils at Calvert are deep heavy silts with a thin layer of loess topsoil. Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in controlling vine vigour and to improve soil health and general biodiversity.



Vintage

A season at first remarkable for its persistent rhythm of rain events throughout spring and early summer. Approaching double our long-term average, we never saw more than two weeks without significant precipitation. These wetter seasons however, are usually very welcome, as with our normally excessively dry climate, increased natural moisture is almost always positive for vine health and fruit quality. Heat summation for the season was slightly above normal with healthy green canopies and inter-rows right through to harvest. Maturity arrived rapidly and harvest at Calvert began on March 30 and completed on April 5. Yields were naturally moderated and bunches were of perfect health with small, loosely packed berries, dense skins and ripe seeds.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with approximately 25% as whole clusters. Long pre-fermentation soaks of 10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 23 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (30% new French) with two rackings and no fining or filtration, before bottling in early-September 2020.

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DOG POINT VINEYARD PINOT NOIR 2016



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Vineyard

Location	Marlborough home vineyards, Settlement and Yarrum, all on hill slopes.
Viticulture	5.0 tonnes/hectare. Some plantings date back to 1983.
Clones	70% Dijon Clones (667,777,115) 15% Clone 5, 10% Abel, 5% 10/5.
Soil	Clay loams.

Vintage

Extremely low rainfall during the early summer put pressure on water supplies, but rainfall in January broke the drought and the vines flourished as temperatures climbed above average in the New Year. Considerable thinning was carried out to ensure optimum ripeness and concentration. Harvest started on the 14th March with pinot noir, achieving perfect ripeness at slightly lower sugars than previous years. In late March northerly airstreams brought a couple of minor rain events which necessitated additional canopy and crop management in some vineyards. As April progressed Marlborough's classic Indian summer made a welcome appearance allowing all vineyards to achieve full ripeness and the last sauvignon blanc block was picked on April 17th under sunny skies.

Wine

Winemaking	Hand picked and chilled overnight and handsorted. 80% destemmed and 20% whole bunches included. Fermented in small stainless open top fermenters with 100% indigenous yeasts over a period of 3 weeks prior to pressing into French oak barrels for eighteen months (35% new). Bottled without fining or filtration.
Colour	Deep ruby in colour.
Aroma	Bright, lifted, red fruit driven with Marlborough's hallmark spiciness complimented by dried herb, smokey and meaty notes in the background.
Palate	A juicy and plush Pinot Noir with pure red berry flavours. The wines cleansing acidity and fine, soft tannins are evident, characteristic of Marlborough's clay based Southern Valley soils.
Cellaring	Seven to ten years.

Technical

Alcohol	13.0%
Acidity	4.6g/l

STONECROFT

Gimblett Gravels Reserve Syrah 2016



Stonecroft has the oldest Syrah vines in New Zealand. These vines were rescued by the founder of Stonecroft, Dr. Alan Limmer, from the Te Kauwhata Research station and planted at Stonecroft in 1984. We still have the original row of vines and fruit from some of these vines is used in our Reserve Syrah. This is our flagship wine.

Vintage: Early on flowering was solid, with few frost events. A very cool, late spring meant a later than average season. Between the early January period until the beginning of harvest, Hawke's Bay experienced unusually consistently warm days. Growing Degree Days rivalled the very warm 2014 and 2009 vintages. The warm days were combined with warm night-time temperatures and high humidity, particularly around the second half of March.

Wine:

Colour: Deep, dense ruby colour.

Aromatics:

A complex bouquet with black and red fruit, mocha, sweet spice and vanilla.

Palate:

This is a selection of the best Syrah barrels from the vintage. It has flavours of raspberry, cranberry and blackcurrant, with good tannins, balancing acidity and a long smooth finish. A wine which deserves to be cellared.



Technical Info:

Region:	Gimblett Gravels Wine Growing District®, Hawke's Bay.
Vineyard:	Mere Road and Roy's Hill.
Variety:	Syrah.
Harvest:	Hand harvested between 7 th and 22 nd April 2016.
Vinification:	Fermented in open-top stainless steel fermenters. Hand plunged two times daily. Post fermentation soak for two to three weeks followed by maturation in barrel.
Maturation:	Matured in French oak barriques for 20 months (40% new).
Bottled:	22 nd January 2018.
Analysis:	Alc 13% vol.
Closure:	Diam.
Production:	110 cases.
Cellaring Potential:	7-9 years.

