



GRÜNER VELTLINER 2016



Release date: April 2017

Varietal composition: 100% Grüner Veltliner

Region: Marlborough

Harvest: April 2016

Winemaker: Clive Jones

Alc/Vol: 13.5%

Res Sugar: 2.5 g/L

Total Acid: 5.5 g/L

pH: 3.29

WINEMAKER'S NOTES

The nose displays delicate aromas of Granny Smith apples with a hint of capers, fennel and a touch of white pepper and spice. The palate is succulent with a pithy texture and distinctive minerality. The finish is persistent with honeydew melon notes and mixed spices. The wine will develop a more oily texture with time.

VINTAGE

Prior to Christmas all the talk was about drought. Fruit set was good but would we have enough water to get through the season and what effect would this have on bunch size. Certainly the river was low. But of course Mother Nature intervened and a couple of timely rains in January during the critical phase when the berries size up meant that a crop that was looking average at best ended up above average in size. Our response was to do a significant amount of thinning in our Gruner vineyard to get the vines back into balance. A key feature this year was lower acidity (by normal Marlborough standards), bright fruit flavours and a nice mineral texture across all the wines.

WINEMAKING

The first parcel of fruit was destemmed and crushed before pressing. Fermentation occurred in a stainless steel tank with an aromatic yeast. A second portion, picked 5 days later was destemmed, crushed and fermented on skins for 3 days prior to pressings. This portion was fermented in old oak barrels. After fermentation the two components were blended and matured on yeast lees for 5 months prior to bottling.

CELLARING

Delicious upon release, this wine will improve for 3-5 years post vintage.

IDEAL FOOD MATCH

Grilled new season asparagus wrapped in parma ham.