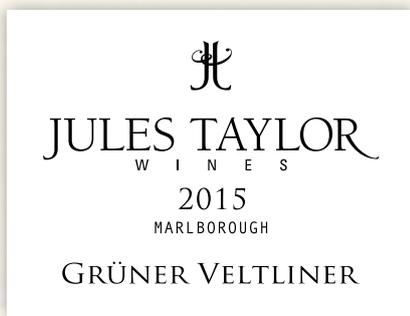




# Winemaker's Tasting Notes

## 2015 MARLBOROUGH GRÜNER VELTLINER



### VINTAGE NOTES

What a cracker vintage here in Marlborough! Spring and budburst for the 2014/2015 growing season was "normal" and many a cool morning saw us keeping Jack Frost away. Indications of crop levels up until flowering and fruit set were promising. But cool temperatures lead to a poorer fruit set which resulted in moderate to extremely low yields in some sub-regions. Virtually no crop manipulation was required in Sauvignon Blanc vineyards. As Father Christmas began his rounds, the warm weather arrived and stayed until late March. A period of cool nights at this stage stabilised acid levels and allowed optimal flavour profiles and physiological ripeness with near perfect acid/sugar balance.

### COLOUR

*Pale yellow in colour.*

### NOSE

*A delicately perfumed nose showing green apple, white fleshed nectarine and floral notes with hints of spice.*

### PALATE

*This is a beautifully balanced, soft and elegant wine. The delicate stonefruit aromas are carried through to the palate with flavours of white fleshed nectarines and a hint of white pepper on the finish.*

### VINIFICATION

The fruit for this wine was machine harvested from one small vineyard in Marlborough, then whipped in to the winery, lightly pressed and cold settled over 48 hours to remove any solids before fermenting with selected yeast strains. The fermentation was kept cool and long to retain the vibrant aromatics. Afterwards I have gently clarified, stabilised and bottled the wine with a screw cap closure to retain freshness.

I hope you enjoy this year's Grüner Veltliner, I sure do.... As always it is best when enjoyed with great food & good friends!



**HARVEST DATE**  
9 April 2015

**VINEYARDS**  
100% Griffiths Vineyard,  
Marlborough  
New Zealand

**VARIETIES**  
100% Grüner Veltliner

**BOTTLING DATE**  
19 February 2016

**WINE ANALYSIS**  
Alc. 13.5%  
RS. 5.1 g/L  
pH. 3.4  
TA. 5.9 g/L