

# 2017 MARLBOROUGH GRÜNER VELTLINER

## VINTAGE NOTES

It was an average dry winter, bud-burst started well with very few frosts and a fairly even push. Flowering was cooler at the start of the period, but warmed up nicely, due to these good flowering conditions, berry set was very even. The Grüner had to be heavily thinned as it sets a huge crop, some bunches get up to 900grams! Most fruit passed through veraison fairly quickly. The period after veraison was followed by some warmer sunnier weather in the new year leading up to harvest. The Grüner was harvested later in the season, there is a lot of vigor variation through the block at Anderson's due to the hilly nature of the block, this makes harvest a little later for this variety as we need to wait for the less vigorous vines to reach a minimum flavour ripeness before we pick the block, as a result this creates a broader flavour profile.

## VINIFICATION

The grapes for this wine were harvested from one small vineyard in Marlborough's Brancott valley by hand and machine. The machine harvested fruit was whipped to the winery, lightly pressed and cold settled over 48 hours to remove any solids before fermentation. The fermentation in tank was kept cool and long to retain the vibrant aromatic. This contrasted with the handpicked grapes which were pressed and went directly into old French oak for a hot, fast, wild ferment and malolactic fermentation. Afterwards I 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!

## FOOD MATCH

Tuna tartare with wasabi aioli or seafood salads with an Asian twist and salads with apple, kohlrabi or cucumber. If you're a traditional master chef try zucchini linguine with herbs or chicken Breasts with rosemary and thyme



## COLOUR

Soft yellow.

## NOSE

Refreshing Lemon aromas infuse delicate white peaches with a soft vanilla touch.

## PALATE

A vibrant wine bursting with lemon and white peaches with a delicate coating of vanilla and a tingly white pepper bite. It provides a nice dry backbone yet is layered and creamy with soft acidity and nutty nuances. It is bright and fresh with great richness and texture from the wild ferment and provides a particularly long, harmonious finish.

## HARVEST DATE

11th April 2017

## VINEYARDS

Anderson Vineyard,  
Brancott Valley

## VARIETIES

100% Grüner Veltliner

## WINE ANALYSIS

Alc. 13.09%  
RS. 0.6 g/L  
pH. 3.19  
TA. 5.32 g/L

## CELLARING

Drink now for optimum drinking. Can cellar up to 5 years.

The best way to describe Grüner Veltliner is as a cool climate wine hailing from the Austrian slopes.

*The name's a bit of a mouthful so we just call it Gru Vee - Jules*