

# 2018 MARLBOROUGH GRÜNER VELTLINER

## VINTAGE NOTES

Temperatures in Marlborough were a few degrees higher than normal heading into spring. Moisture content in the soils was also low which led to an even bud burst in the vines. Below average rain fall continued from September to December, these settled weather conditions were ideal for flowering and provided a great fruit set. Post flowering the warmer temperatures continued but the dry conditions gave way to frequent rainfalls which led to vigorous growth and an early veraison. With all of the rain that fell January to March, canopies were in excellent health all the way to harvest. The real challenge was with some sizeable rainfall events in late February and early March which caused some disease pressure around the district, but happily we were able to harvest our fruit in good condition before significant botrytis set in. The Grüner, even though the temperatures were warmer than usual throughout the growing season, maintained great flavour and a nice level of acidity coming into harvest.

## VINIFICATION

This year the grapes for this wine were harvested from three vineyards, each in a different sub-region of Marlborough. The fruit was both harvested by hand and machine. Allowing us to pick in the cool of the night the machine harvested fruit was quickly 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 slow to retain the vibrant aromatics. This approach contrasted with the handpicked portion of grapes which were pressed directly into old French oak for a hot, fast, wild ferment followed by malolactic fermentation. Soon after fermentation the wine was gently clarified, bottled and sealed with a screw cap to maximise freshness.

## FOOD MATCH

Try pork belly with roasted red onion, pearl barley and a sticky jus. Or crispy fivespice sriracha pork belly for something a bit more spicy. Grüner Veltliner also rocks with prawn or pork dumplings dipped in ginger and chilli sauce, yum!



## COLOUR

Light straw-yellow.

## NOSE

The nose has an intense core of fresh white stone fruit along with subtle notes of blossom and white pepper.

## PALATE

The palate has great fruit richness combining mandarin peel, stonefruit and blossom. These also a hint of that classic Grüner white pepper flavour. This is a fine, concentrated wine with a lovely textural element from the wild fermented portion and has a stunning, refreshing finish with crisp acidity.

## HARVEST DATE

28th March - 7th April  
2018

## VINEYARDS

Wairau Valley, Blind River  
& Brancott Valley

## VARIETIES

100% Grüner Veltliner

## WINE ANALYSIS

Alc. 13.0%  
RS. 2.0 g/L  
pH. 3.54  
TA. 5.41 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*