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# BETTER HALF

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MARLBOROUGH, NEW ZEALAND

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When George Elworthy decided to dust off his winemaking hat to create a new range of wines from Marlborough, a friendly rivalry arose. His wife, Jules Taylor, is also a winemaker with her own well established brand and so The Better Half seemed like the perfect tongue in cheek moniker to attach to his new project.

George is an accomplished winemaker with more than 18 years of experience in Marlborough. He's worked with distinguished local and international wine companies, and gained recognition as the founding winemaker at The Crossings in Marlborough's Awatere Valley.

Having been on the scene throughout Marlborough's rapid transformation as a wine growing region, he has an intimate knowledge of the area and its future potential, something that he's keen to showcase with The Better Half.

**The Better Half Wines**

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2019

## Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

### Colour

Pale yellow.

### Nose

Vibrant and zesty fruit aromas of pink grapefruit, peach and nectarine along with lighter hints of passion fruit.

### Palate

This quintessentially zesty Marlborough Sauvignon Blanc is incredibly lively on the palate and also generously layered with mouth-watering tropical fruit flavours and a lip-smacking finish.

### Vintage & Winemaking Notes

A wet winter left soils well hydrated then mild spring temperatures kicked off strong early canopy growth. Flowering was slightly earlier than average with Sauvignon Blanc flowering by late December. A spell of damp weather during flowering affected pollination and meant the bunches were open with lots of smaller berries in them. After the wet winter and spring, the last significant rain of summer was on Christmas day when 27mls fell. For the rest of the growing season the warm dry weather was perfect for growing disease-free fruit and led to an early harvest. The dry summer had reduced the size of the berries and so crops were a bit lighter than early estimates had predicted. Vintage itself was really concentrated with all fruit harvested over 22 days compared to the 33 days in 2018. The 2019 harvest is of very high quality with pristine fruit and great flavours. Sauvignon Blanc flavours will be very concentrated and in a riper style than the past two vintages.

### Food Match

Enjoy with fresh mussels sautéed in a white wine and garlic broth topped with a sprinkle of parsley. Or enjoy classic Kiwi style with homemade chunky chips with flaky sea salt and fresh pan fried groper with freshly squeezed lemon juice.

### Cellaring

Best enjoyed while young and fresh! However you can certainly cellar this wine in a dark cool environment for 1-2 years and still be well rewarded.

### Wine Analysis

Alc: 13.0% pH: 3.25 TA: 6.08 g/l RS: 3.1 g/l



George Elworthy, Winemaker

#### The Better Half Wines

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# BETTER HALF

2019

## Pinot Noir

MARLBOROUGH, NEW ZEALAND

### Colour

Bright ruby red.

### Nose

This appealing Pinot Noir is full of generous red fruits on the nose with intense raspberry and plum aromas gradually opening to reveal subtle chocolatey notes.

### Palate

With a palate full of vibrant red fruit, this wine exhibits raspberry, cherry and plum flavours, well balanced with chocolate undertones and earthy hints.

### Vintage & Winemaking Notes

A wet winter left soils well hydrated then mild spring temperatures kicked off strong early canopy growth. Pinot Noir was flowering by mid December - slightly earlier than usual. A spell of damp weather around that time affected pollination and meant the bunches were open with lots of smaller berries in them. After the wet winter and spring, the last significant rain of summer was on Christmas day when 27mls fell. For the rest of the growing season the warm dry weather was perfect for growing disease-free fruit and led to an early harvest. The dry summer had reduced the size of the berries and so crops were a bit lighter than early estimates had predicted. Vintage itself was really concentrated with all varieties harvested over 22 days compared to the 33 days in 2018. The 2019 harvest is of very high quality with pristine fruit and great flavours. Pinot Noir will be relatively dark in colour with very concentrated flavours and in a riper style than the past two vintages.

### Food Match

This Pinot Noir would be an ideal match with medium rare venison backstrap with roasted beets, rocket salad topped with toasted walnuts and a blackberry jus to compliment.

### Cellaring

2 - 4 years cellaring in a dark cool environment will reward you well.

### Wine Analysis

Alc: 13.5% pH: 3.66 TA: 5.53 g/l RS: 1.2 g/l



George Elworthy, Winemaker

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