



GRÜNER VELTLINER 2018

Release date: January 2019
Varietal composition: 100% Grüner Veltliner
Region: Marlborough
Harvest: 17th March 2018
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: 2.4 g/L
Total Acid: 6.5 g/L
pH: 3.05



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 chalky acidity. The finish is persistent with honeydew melon notes and mixed spices. The wine will develop a more oily texture with time.

VINTAGE

The 2018 season started as normal but temperatures soon drifted above the average and continued there throughout spring and summer, with the season finishing as one of the warmest on record. The all-important Sauvignon Blanc harvest began with a small amount of handpicked fruit on 12th March, but didn't get into full swing until the 18th. By then we were really busy picking Pinot Noir, Pinot Gris and Sauvignon Blanc all at the same time. We finished 15 days later on the 2nd of April – the earliest date ever.

WINEMAKING

The first parcel of fruit was direct pressed and fermentation occurred in a stainless steel tank with an aromatic yeast. A second small portion was destemmed and fermented in old oak barrels. After fermentation the two components were blended and matured on yeast lees for five 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.