



M A R L B O R O U G H

Ra Nui Gewurztraminer 2009

Vineyards

All grapes were sourced from our home block, the Cob Cottage vineyard. This vineyard lies in the south eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is a mixture of gravel and sandy loam areas with some clay components. A warm site this vineyard regularly produces small ripe grapes with pleasing flavour profiles and great length.

Season 08/09

We had a wet winter in Marlborough with flood damage in much of the region, so when Spring finally arrived the soils were still damp resulting in good growth with little frost risk (normally we have a number of Spring frosts, but in Spring 08 there were few). A perfect flowering all varieties followed and the good weather continued right through to January 09, which was an extremely dry month. However late February we had several heavy rain events in a row, resulting in some splitting and botrytis in the Valley. Fortunately in March we went back to being very dry (10mm of rain that month) and this fine weather continued right through until the end of vintage (late April). As well as being dry these final two months were cool, the days were reasonably warm but the nights were colder than normal. We harvested all Gewurztraminer off Cob Cottage in one day on 1 April, being "April Fools Day!".



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Vinification

All grapes were immediately transported to the winery, upon arrival they went straight into a receival bin and into a small press. A light press followed with all juice then cold settled for 48 hours, then racked with gross lees separated and the clear juice having yeast added. A long cool ferment then followed, with ferment being stopped just prior to the wine being fermented dry. The wine was then left on fine lees for several months prior to bottling. All fermentation and storage was carried out in stainless steel tanks, and shortly prior to bottling the wine was filtered.

Colour/Smell/Taste

Clear, brilliant pale straw. The nose exhibits a gorgeous perfume of lychee juice, violets and Turkish delight. On the palate these exotic flavours are further enhanced by the smooth silky texture and mouthfilling richness. A “big” style of Gewurztraminer with power and richness.

Brix 24 Alc 14.5% Residual Sugar 3g/l

