



M A R L B O R O U G H

## Ra Nui Marlborough Maid's Quarters Syrah 2009

### Vinification

All grapes were immediately transported to the winery, upon arrival both the Syrah and Viogner went straight into a receival bin together. Feed into a Desteemer/Crusher, stalks were separated and the juice went into an open top fermenter. The juice was then cooled and the must cold-soaked for several days, then slowly warmed, with regular hand plunging over the course of the short warm ferment.. The wine was then pressed off into older French oak barriques (French, 20% new) and aged for 12 months. The wine was then fined and bottled.

### Colour/Smell/T

Ruby red colour. The nose exhibits cherry, plum, spice and black pepper. A silky perfume of delicate vanilla essence and floral notes shines through. On the palate rounded with poised acidity, smooth tannins and pepper.....A Cool Climate purist's style of Syrah.

Brix 23  
Alc 13%  
RS <1g/l  
Syrah 92%  
Viogner 8%





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### **Ra Nui Marlborough Maid's Quarters Syrah 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, near the main road just south of the township of Blenheim. The soil here is a mixture of gravel and sandy loam areas with some heavier clay components. A warm site, this vineyard regularly produces small ripe grapes with pleasing flavour profiles and great length. The "Maid's Quarters" refers to a historic cottage on our Cob Cottage Vineyard. Over 100 years old, the Maid's Quarters housed the Maid's who worked in the nearby Peppertree Farm homestead. When the age, or need, for Maid's disappeared the Cottage was left derelict then spent over 50 years as a Woolshed. In recent times we have refurbished the Maid's Quarters back from a Wool Shed and we now use this historic cottage as a tasting room. The Syrah and Viogner on this vineyard are both dry grown (no irrigation). Both varieties are close planted, a single clone of Syrah "chave", and a single clone of Viogner on low vigour rootstock 3309 producing this single vineyard wine.

#### **Season 09/10**

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 however in Spring 08 there were few).

A perfect flowering for all varieties followed and the good weather continued right through to January 09, which was an extremely dry month. In February we had some rain however 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 Syrah and Viogner off Cob Cottage in one day on 25 April, being "Anzac Day".