



M A R L B O R O U G H

Ra Nui Marlborough Wairau Valley Pinot Noir 2008

Vineyards

Grapes were sourced from two of our Wairau Valley vineyards to make this wine. The Summer Valley vineyard lies in a rain shadow under the lee of the Wither Hills, it is a warm north facing block with fine loess soils and is always the first block to be harvested. This vineyard is close planted with various Dijon clones of Pinot Noir (115, 667, 777) and also the famed Abel DRC clone (a clone that has an interesting background as to its source). The other vineyard that supplied grapes for this wine is our new Delta Hill vineyard, a small hillside vineyard close planted at over double the normal NZ vine density. The Delta Hill is one of the highest altitude vineyards in Marlborough and is cooler than the valley floor. Planted with eight different clones of Pinot Noir on various low vigour root stock resulting in small berries, low yield per vine and concentrated flavours. The soil comprises low vigour loess with some gravel and clay components.

Season

The growing season started very well with a warm Spring period, with some nice rain, resulting in a perfect flowering for Pinot Noir (which is an early budder). On the 19th October we had a very cold frost and this impacted on the fruit set in our Summer Valley vineyard.

We then had a glorious period of fine warm weather lasting most of summer. However on 29th March 26mm of rain fell, followed by 113mm in the normal harvest month of April (this is 213% of the Long Term Average rainfall for the month of April!). Pinot Noir however, as well as being an early budder, is an early variety to mature, and was not affected by any late summer/autumn rain. The Growing Degree Days for the growing season (July to April) were 1,414 compared to the long term average of 1,341.



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Vinification

The fruit was all hand picked in perfect condition between 18 March and 9 April 2008. Hand picked into small bins the grapes were immediately transported to the winery and on arrival was further sorted and then transferred directly into a destemmer/crusher and into small open topped fermenters. We then gave the must a cold soak for three days, with regular hand plunging, this aids extraction of colour and tannins. The must was then warmed in order to start fermentation, and over this period hand plunging continued to break up the cap. After fermentation the wine was pressed off into French 225 litre barriques, primarily one to three year old barriques, with 20% new. The wine was then aged for 12 months, with regular scrutiny and any topping up of barrels that was needed. The wine was fined with egg whites for clarity, prior to blending the various clones and bottling. The wine was stored for three months prior to release.

Tasting Notes

Light red in colour. The nose exhibits enticing aromas of ripe black cherries, strawberries, pepper and some spice, distinctly Pinot Noir. On the palate these cherries and black fruit notes are smoothly carried by balanced oak, smooth tannins and soft acidity. A long richly textured finish.

A softly textured delight – Marlborough in a glass!!

