

# III ▲ MANA DC ● Winegrowers Discovery Collection - \$217

## Huia Grüner Veltliner 2018

**Single Vineyard. Background:** The 2018 Grüner Veltliner is a single vineyard wine from the Kennedy Road Vineyard in the Hawkesbury Valley. This vineyard is in conversion to Organics with BioGro. The growing season furbished us early with sunny ripening conditions. This combined with the well drained, stony clay soils and crop thinning provided beautifully exposed fruit. This has given us an elegant floral citrus based dry GrünerVeltliner. **Winemaking:** The grapes were hand harvested at optimum ripeness on the 1st of April. These were de-stemmed and crushed to the press. The wine fermented in stainless steel tanks using organic yeasts which carried out a long cool ferment, retaining the vibrant fruit characters. **Tasting Note:** The nose is aromatic, full of floral and citrus notes. On the palate the wine shows jasmine and honeysuckle alongside mandarin lemon citrus. This Huia GrünerVeltliner shows good length and fresh and lively finish. This wine is Vegan and Vegetarian friendly. **Food Matches:** Huia GrünerVeltliner is delicious with: scallops, sushi, whitebait fritters and firm fruity cheeses. **Technical:** Harvest Date: 1 April. Residual Sugar: 3.5g/l. TA: 6.6g/l. pH: 3.20. Alcohol: 12.0%

## Clos Henri Sauvignon Blanc 2017

**Organically grown in the Wairua Valley of Marlborough. Background:** In the French tradition, our vineyard is planted in high density to encourage competition between vines and restrain vigour. This natural vigour control means the vines put more energy into the grapes, rather than the canopy - concentrating the berries. Dry farming (using no irrigation) also helps keep vigour under control. By stressing the vines to just the right level, it forces the roots to go deeper in the soil, thereby getting the purest expression of our terroir and showing more minerality from the river stone soil. **Winemaking:** Fermentation occurred in 85% stainless steel and 15% old French oak barrels. The wine was then aged on fine yeast lees for 8 months with lees stirring, both of which enable us to obtain a round Sauvignon Blanc with body and mouthfeel. **Tasting Notes:** An elegant and restrained wine, the delicate nose unfolds to reveal flint, white peach and fresh lemon zest. Fleshy, white stone fruits and extended lees ageing imbue the palate with a richness, while the core minerality leaves a precise and focused finish. **Food Matches:** Lime and ginger scallops, crayfish or pan-fried snapper. **Technical:** Climate: Dry maritime with warm sunny days and cool nights. Annual sunshine: 2443 hours. Average annual rainfall: 647 mm. Latitude: 41.3° south. Altitude: 85 metres above sea level. Soil: Greywacke river stone. Planting density: High at 4400 vines/ha. Yield: 7t/ha. Clones: MS. Rootstock: RG, 101-14. Vine age: 8–13 year old vines. Alcohol: 13.5%. Ageing potential: 5-6 years from vintage.

## Fromm Syrah 2017

**Background:** In Marlborough Syrah is right on the edge of its growing limits because of the cool climate, yet it pleasantly surprises us time and time again. Syrah's flavours are attractive across the spectrum of ripeness. At the lower level it has that classic white pepper character found in many northern Rhône wines. As it gets riper in hotter vintages it becomes richer and bigger, showing more "sweet" fruit. **Tasting Notes:** A cool climate Syrah that shows both power and finesse. Opening with bright blue florals and red/blue berries, the aromas then unravel to reveal undertones of graphite minerals and cracked black pepper spice. The palate is effortless with a vibrant richness and a crunchy freshness. The balanced acidity accentuates the wine's flavour and layered tannins add to the complexity. There's a restrained power to proceedings here. **Technical:** Grape Variety: 98% Syrah 3% Viognier. Bottled: February 2019. Cellaring Potential: 2024. Alcohol: 12%. Total Acidity: 5.2g/l. pH: 3.76. Residual Sugar: Less than 1 g/l.

## Hans Herzog Zweigelt 2015

**Background:** We hand-picked this multilayered Austrian grape variety (a crossing of 'Blaufränkisch x St.Laurent by Dr. Zweigelt') at a low yield of 700g/vine mid of April. Another fantastic long warm growing season for exuberantly fruit flavours. **Winemaking:** After long extended skin contact over 20 days I let the must progress to a natural (wild yeast) fermentation. Gentle pressed, the wine was then transferred into French Barriques (20% were new exclusive Swiss oak barriques) where it progressed to the natural malolactic fermentation and matured on its fine lees for 18 months. No fining. No filtration. **Tasting Notes:** Immerse in a tastebud sensation with its magnificent dark purple colour! Sweet and savoury like a 'Black Forest Gateau' in a bottle! Wonderful aromas of dark chocolate, juicy ripe Damson plums and prunes with spicy undertones. The palate releases hints of black pepper, tobacco, Mediterranean herbs and liquorice. A flavour powerhouse and a highly complex wine with a great lively acidity, elegant structure, soft tannins and a lingering finish. Built to last.... **Food Matches:** Very versatile and an excellent match to substantial dishes like pork belly! The vibrant acidity cutting perfectly through more fatty foods. **Technical:** Variety: 100% Zweigelt. Vine age: age 18 years. Soil: Shallow (<45 cm) stony soil, excessively drained, developed from stony alluvium. Mixed even within the rows (sandy, gravelly and patchy clay-sand layers). Planting density: High 5,500 vines/ha. Yield: 3t/ha. Alcohol: 14. Residual Sugar: <0.1 g/l (totally dry). Total acidity: 5.3g/l. Total Dry Extract: 26.4. Ageing Potential: 10+ years.

## Rock Ferry Orchard Vineyard Pinot Blanc 2015

**Background:** Our aim in the vineyard is to grow the best fruit we can so it can speak of its home and express its personality. To do this you need healthy vines and soil. By practicing organics and incorporating some biodynamic principles we believe we are doing our best to help achieve this and let our vineyards evolve and speak as they would like. **Winemaking:** The hand harvested fruit was put over a sorting table, destemmed then spent 24 hours on skins. After pressing off the juice was fermented predominantly in stainless steel with cultured yeast. 20% of the juice went into a 2 year old puncheon to ferment naturally. **Tasting notes:** Aromas of pear, florals and toasty almonds, the wine has a beautifully concentrated palate, creamy in the middle & laced with flavours of Meyer lemon & nut. **Technical:** Alc 14%. T.A. 4.1g/l. pH 3.44. R.S. 1.3g/L.

## Te Whare Ra 2018 Toru

**Single Vineyard. Background:** TORU - (which means "three" in Maori) is an aromatic blend we first created over 12 years ago and was the first of its kind in New Zealand. It is a delicious, co-fermented "field blend" of three varieties - Gewürztraminer, Riesling and Pinot Gris. We are passionate about these classic Alsacian varieties and we spent a great deal of time coming up with the right proportions in the blend. We were aiming for a wine that displayed the essence of all three varieties, whilst creating a distinctive and interesting wine in its own right. It has the aromatic spice and weight of Gewürztraminer, the structure and length of Riesling, and the great texture of Pinot Gris. **Winemaking:** All fruit for this wine was hand-picked and then hand-sorted. All parcels were destemmed, lightly crushed and then pressed, some parcels had lengthier skin-contact time. The wine was all co-fermented. All parcels spent considerable time on lees after ferment for added texture & complexity. Co-fermentation is a key part of making Toru as it makes the three varieties much more integrated with each other. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines. **Tasting Notes:** This 2018 Toru has an intriguing nose with notes of mango, fresh citrus, white florals and exotic spices. These lead into a multi-layered palate with flavours of mango, citrus, red apple and lychee with a lingering spiciness. The palate has excellent fruit concentration and weight with lovely creamy texture, plus a mineral edge which gives it great length of flavour. The resultant wines display great fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity. This 2018 release of our "world famous" Toru blend is delicious to drink now, and will also benefit from careful cellaring for 2 to 3 years. **Technical:** Fruit Source: 100% from TWR Home Block - various parcels. Variety: Gewürztraminer 75%, Riesling 16%, Pinot Gris 9%. Harvest Date: 18th - 29th March 2018. Residual Sugar: 7.0g/L. Production: 951 cases. Cellaring: 3-5+ years. Alc: 13.3%. pH: 3.38. TA: 5.0 g/L.