

MANA Winegrowers White Collection - \$199

Huia Gewürztraminer 2016

Organic & Estate Grown Single Vineyard. Background: The 2016 Huia Gewürztraminer is Estate Grown on Huia's Winsome Estate vineyard on the seaward side of the Wairau Valley. The vineyard soils are a mixture of orthic clay and black sand creating a low vigour vineyard. A combination of Lawson and 1106 Gewürztraminer clones were chosen for their aromatic influence on the wine. **Winemaking:** Harvest commenced on the 4th April, when the grapes were ripe and in superb condition. The grapes were picked at an average of 22.7 Brix achieving real ripeness with rich turkish delight aromas and tropical fruits on the nose. Once settled, the juice underwent a natural ferment using wild yeasts in tank, and a small portion in large neutral French oak puncheons. This wine was matured on light lees for 6 months before being prepared for bottling. **Tasting Note:** The nose has fragrant rose petal notes and candied fruit. Soft lychee and rose water flavours fill out the aromatic palate. This is a silky, supple, succulent style of Gewürztraminer, showing complex layers of flavours and a long-lasting finish. This wine is certified organic and is vegetarian & vegan friendly. **Food Matches:** Huia Gewürztraminer is delicious with: terrines and paté, Thai food, mild curries, smoked seafood and meats, soy honey duck, as well as blue cheeses, aged cheddar and figs **Technical:** Harvest Date: 4th April. Residual Sugar: 7g/l. TA: 4.g/l. pH: 3.68. Alcohol: 13.%

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 Riesling Spatlese 2019

Tasting Notes: Bright and juicy with enticing vibrancy, this Riesling initially reveals hints of fresh Granny Smith apples, lemon sherbet and a kick of feijoa before unravelling to show complex flinty minerals. The palate is sweet but not at all cloying, with tantalising fruit underpinned by a crisp line of balancing acidity and pithy phenolics which ensure you're eager for the next sip (or guzzle). **Technical Data:** Grape variety: 100% Riesling. Bottled: July 2019. Cellaring Potential: 2026 Alcohol: 7.5% TA: 8.2g/L. pH: 2.89. Residual Sugar: 81.2g/l

Hans Herzog Arneis 2019

Background: Arneis, the main white grape variety from Piedmont (North-West Italy) famous for its Barolo and Barbaresco (Nebbiolo) is best from the Roero area, on the left bank of the Tanaro River with soils composed of gravel and sand making flavourful wines with great minerality. No wonder our Arneis has found wine lovers around the world, as it grows on the very same soils next to the Wairau River but is handpicked at low yield levels (less than 1kg/vine) for increased complexity and flavours. Whilst 2017 was a challenging year our low yield philosophy paid out and we picked healthy grapes bursting with flavours before any rain touched them. **Winemaking:** The fruit was left on a short cold soak (cold maceration) to extract all the goodness of the skins before the must progressed to its natural (wild yeast) fermentation until no residual sugar was left. The fine lees were regularly stirred assisting its complexity and depth. Keeping with the approach of hands-on in the vineyard but hands-off in the winery, this wine wasn't exposed to cold stabilization, is unfinned, only lightly filtrated and unoaked to retain the delicate aromas. Natural sediments may show and are testimony of this high quality wine. Perfect in taste, naturally. **Tasting:** A refreshing and aromatic wine bursting with notes of tropical stone fruit and a refined lemon zest kick! Flavours of Williams's pear sweep across the tongue and the balanced acidity make for an elegant and fresh finish. The definition of a summer wine! If you favour the primary fruit aromas and beautiful fragrance we suggest drinking this wine in its youth! **Food matches:** Universal, matches a wide range of savoury style dishes. Great pre-dinner drink or with antipasto and any seafood dishes **Technical:** Variety: 100% Arneis. Rootstock: 3309. Vine age :10 years. Soil: Shallow (<45 cm) well drained sandy, gravelly soil developed from stony alluvium. Plant density: 5,500 vines/ha. Yield: 3t/ha. Alcohol: 13.5%. Residual Sugar: <1 g/l. Ageing Potential: 5 years.

Rock Ferry 3rd Rock Marlborough Pinot Gris 2017

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 wine is made with minimal intervention, machine harvested, using free run juice only. The wine is fermented with cultured yeast in stainless steel and 15% in indigenous yeast in seasoned 2 year old oak Puncheons. The wine is matured on lees for 9 months. **Tasting notes:** A lovely bouquet of baked pear, ginger and spice. The palate is generous & lush & full with spicy, fresh fruit flavours. **Technical:** Vineyard: The Corners and Orchard Vineyards. Region: Rapaura, Wairau Plains, Marlborough. Alc 13.5%. TA 5.9g/l. pH 3.48 RS 4.0g/L

Te Whare Ra 2018 Chardonnay Single Vineyard 5182

Background: The growing season preceding the 2018 vintage was one out of the box, with the warmest December on record and a very warm and sunny January. This was followed up by the warmest February ever on record, needless to say this was a great start to the season for vintage 2018. It wasn't all smooth sailing though and there were some potential challenges as we closed in on harvest, with some more cyclonic activity in the pacific that did bring some significant rains to the region. The great start to growing season over the summer meant that we had really good flavour development quite early. This crucial element, coupled with very careful canopy management meant that our vines produced ripe flavours and that we could pick earlier than many in the region. We had had some of the cleanest fruit we have ever seen with harvest all completed by the first week in April. The resultant wines have great depth of flavour and fleshiness with purity of fruit, bright aromatics and ripe, juicy acidity **Winemaking:** The parcels for this 2018 release were all fermented in large format French oak demimuids (25% new). All parcels spent a long time on full lees to provide added texture and complexity. All parcels underwent malo-lactic fermentation and spent 10 months on full lees before final blending. **Tasting:** Lifted aromas of grapefruit, toasted almond, and white nectarine are complemented by smoky, savoury notes, white florals and hints of spice. These aromas follow on to complex, supple palate with real depth of flavour including grapefruit, fresh fig and white stone-fruit as well as savoury, mineral notes. Well integrated toasty oak and a lingering, spicy persistence complete this wine. **Technical:** Fruit Source: 100% from TWR Home. Variety: Chardonnay. Harvest Date: 21st March 2018 Residual Sugar: Dry. Production: 364 cases. Cellaring: 5-7 years. Alc 13.2% vol. pH 3.40. TA 5.0g/L