



# MATAKANA ESTATE

NEW ZEALAND



## 2015 Matakana ME Marlborough Pinot Gris

### VINEYARD

Grapes are harvested from a vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough has become famous.

A small portion of Pinot Gris (10%) from our home block vineyard in the Matakana region has been used in the blend to add richness and structure to the palate.

### WINEMAKING

Grapes are picked at optimum ripeness and quickly crushed and pressed. The juice is clarified and racked clear and bright, ready for a cool slow ferment in stainless steel tanks. Aromatic yeast is used to show off the wonderful pear and spice aromas and flavours. There is no malolactic fermentation as we look to protect fruit purity and natural acidity.

Post-fermentation, blending trials take place where we typically blend a small portion (5-15%) of our home block Matakana Pinot Gris into the final wine to add complexity and mid-palate weight.

### 2015 VINTAGE CONDITIONS

Frosts were the order of the day during the spring, but despite there being 15 in total, there were only small pockets of damage throughout the region. The spring frosts, cool temperatures during flowering and the driest season in 80 years have served to keep yields low, particularly in Sauvignon Blanc.

Individual reports suggest the overall harvest was down by 15 per cent or as much as 40 per cent in some vineyards, compared to 2014. Thankfully, we were one of the lucky vineyards, only 10% down on the previous harvest.

### TASTING NOTES

This Pinot Gris displays lifted aromas of crisp pear and white peach with a touch of spice. The palate has beautiful texture and mouthfeel with ripe pear, green apples and subtle citrus flavours. It is clean and crisp from the start through to its long, full finish.

### SUGGESTED FOOD MATCH

Try with char-grilled squid, Greek tapas or spicy Asian dishes.

### TECHNICAL DETAILS

Alcohol – 13% Vol.  
pH – 3.37g/l  
TA – 5.5g/l  
Residual sugar – 2.5g/l



# MATAKANA ESTATE

NEW ZEALAND



## Matakana ME Marlborough Sauvignon Blanc

### VINEYARD

Grapes are harvested from a single vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough Sauvignon Blanc has become famous.

### WINEMAKING

Grapes are picked at optimum ripeness and quickly crushed and pressed. The juice is clarified and racked clear and bright, ready for a cool, slow ferment in stainless steel tanks. Aromatic yeast is used to show off the wonderful tropical and passionfruit aromas and flavours. There is no malolactic fermentation, as we look to protect fruit purity and natural acidity.

### 2015 VINTAGE CONDITIONS

Frosts were the order of the day during the spring, but despite there being 15 in total, there were only small pockets of damage throughout the region. The spring frosts, cool temperatures during flowering and the driest season in 80 years have served to keep yields low, particularly in Sauvignon Blanc.

Individual reports suggest the overall harvest was down by 15 per cent, or as much as 40 per cent in some vineyards, compared to 2014. Thankfully, we were one of the lucky vineyards, only 10% down on the previous harvest. With the lighter crop the fruit flavours in the 2015 Sauvignon Blanc are more intense and early picking before the late harvest rain has resulted in a piercing fresh line of acidity.

### TASTING NOTES

The aroma is fresh and lively, displaying grapefruit, citrus and gooseberry characters, while passionfruit and citrus notes are abundant on the palate. The wine is clean, crisp and well-balanced, with the vivid fruit flavours providing a lingering, intense finish.

### SUGGESTED FOOD MATCH

Shellfish or salmon dishes

### TECHNICAL DETAILS:

Alcohol – 13% Vol.  
pH – 3.25g/l  
TA – 7.1 g/L  
Residual Sugar – 2.5g/L



## MATAKANA ESTATE

NEW ZEALAND



### 2014 Matakana ME Marlborough Pinot Noir

#### VINEYARD

Grapes are harvested from a single vineyard in the Upper Wairau sub-region, a narrow valley inland from the majority of the Marlborough vineyards, where daytime temperatures tend to be warmer and nights cooler. These conditions result in a vibrant, intense expression of the classic varietal characters for which Marlborough has become famous.

#### WINEMAKING

Grapes are harvested when the perfect mix of sugar, acid, flavours and tannin are ready. The grapes are crushed and go into large fermentation vessels where they are inoculated with yeast and ferment for around 14 days. They are then pressed into another tank, where they will go through malolactic fermentation before being racked off lees ready for oak ageing. The wine matures for 10-12 months in French oak barrels before being fined and prepared for bottling.

#### 2014 VINTAGE CONDITIONS

2014 was an exceptional growing season for most of New Zealand. Marlborough benefited from the early spring and warm, dry conditions throughout the growing season. There was some rainfall pressure during harvest, but vineyards with their crop yields in check came out unscathed.

#### TASTING NOTES

The wine has wonderful aromas of cherries and strawberry fruit with some savoury notes and a hint of charry oak. The palate is light, but fleshy, with an elegant tannin structure and attractive strawberry fruit. The silky smooth palate finishes with some firm acid, beautiful tannins and integrated oak.

#### SUGGESTED FOOD MATCH

Try with a rare grilled tuna steak or a porcini mushroom risotto

#### TECHNICAL DETAILS

Alcohol – 13%  
pH – 3.8g/l  
TA – 5.1g/l  
Residual sugar – 1.0g/l