



GRÜNER VETLINER 2014



Region
Marlborough
Harvest Dates
30th of March
Brix at Harvest
21.6
Analysis at Bottling
pH 3.13
T.A. 6.95g/l
Residual Sugar 2.9g/l
Alcohol 12.5%

Viticultural Practice
VSP Two canes
(2.7 x 1.5m density)
Shoot thinned x 1
Crop thinned x 1
Leaf Plucked x 1
Yield:
8 tonne/ha

WINEMAKER'S VINTAGE REPORT

2014 proved to be a "perfect storm" for Marlborough fruitfulness. Spring was warm and early, so the number of buds that grew (bud initiation) was nearly 100%. Conditions also led to high bunch numbers per shoot (inflorescence numbers), 15-20% above average.

Early December flowering was warm and dry, ensuring near 100% flower fertilisation and 10-15% more berries per bunch. We initiated both shoot and whole cane bunch thinning strategies to gain some control over the potential crop level. Summer growing conditions were perfect, allowing ideal plant growth.

Ripening began in February, 7 days early, but soon slowed as the plant began to feel the effects of the extra crop. Thank goodness the February to April (veraison) weather was kind. Harvest was back to the normal start time around 1st April. We worked night and day, finishing on the 17th of April, just ahead of persistent warm rain.

All in all a very solid vintage in terms of quality, if you were prepared to aggressively crop thin and get your fruit ripe and harvested before the rain. A vintage that will see good viticulture and winemaking shine.

THE DOCTORS' GRÜNER VETLINER PROFILE

Grüner Veltliner (pronounced Grew-ner Velt-lee-ner) is Austria's signature white grape varietal and is grown in most of its wine regions. It produces wine styles ranging from dry and minerally on steep rocky hillside sites to aromatic and rich wines from deeper loess soils.

We have planted our Grüner Veltliner on our Condors Bend vineyard in the centre of the Wairau Valley. These soils are classic Marlborough, free draining soils: silty/stony riverbed derived. This variety can be vigorous and needs careful tending to avoid excess crop levels; diligent shoot removal, crop thinning and leaf plucking help maintain vine balance.

TASTING NOTES

Lovely lifted aromatic nose of lemon zest, chamomile, white pepper and nutmeg. It's mouthwatering to taste with flavours of lemon, grapefruit, apple and a crisp long dry finishing. A great example of this Austrian variety and one of my favourite wines with spicy Indian or Mexican foods.

EXCELLENCE THROUGH INNOVATION



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