

CLOUDY BAY

NEW ZEALAND

PELORUS VINTAGE

2010



TASTING NOTE

Our 2010 Pelorus is a striking pale straw in colour with a persistent fine bead. Its appealing nose of ripe orchard fruits and subtle white flowers is balanced by notes of warm patisserie. The palate is tightly structured, with bright acidity framing a core of ripe citrus, conference pear and roasted almonds. Gentle toast and nut characters linger on the extended finish.

THE VINEYARD

The Pinot Noir and Chardonnay grapes for our Pelorus 2010 were sourced from vineyards located within the Wairau Valley. Soils vary from stony free draining gravels to fine silt loams containing some clay. Vineyards are planted at a density of 1850 vines/ha and in an average year yield 9 tonnes/ha. The vines are trained to a standard vertical shoot positioned canopy.

THE SEASON

The 2010 season had a 'false start' with unseasonably warm temperatures followed by protracted cool spring weather. Flowering was successful due to the warm weather over the critical set time and produced a slightly reduced but quite ideal fruit set. From late December onward the season was reasonably warm and very dry. Over all, a season of remarkable ease.

THE HARVEST

The 2010 Pelorus harvest commenced on 15th March from select sites across the Wairau Valley. It was a steady harvest guided by individual block and row ripeness. All vineyards displayed strong flavours and natural sugar/acid balance with an average Brix of 19.4.

VINIFICATION

Our 2010 Vintage Pelorus is a blend of nine Pinot Noir clones and six Chardonnay clones. Grapes were pressed without crushing and after a short settling period, the juice was racked into a mixture of stainless steel tanks and both large and small format old French oak vessels for fermentation. Spontaneous malolactic fermentation followed. The base wines were then aged for a further nine months on yeast lees prior to blending. The final assemblage of 66% Pinot Noir and 34% Chardonnay was tiraged on 30th November 2010, using prise de mousse yeast. The wine subsequently aged on lees, in bottle, for just under seven years prior to being disgorged in November 2017. The finished wine has an alcohol of 12.4%, pH of 3.12, 6.83 g/L titratable acidity and residual sugar of 8g/L.

FOR FURTHER INFORMATION:

Kathryn Wiggins
Wine Communications Manager
Kathryn.wiggins@cloudybay.co.nz



CLOUDY BAY

NEW ZEALAND

PELORUS BRUT



TASTING NOTE

The pale straw colour and aromas of ripe citrus fruits indicate its chardonnay origins. A layered bouquet of apple and lemon citrus complements fresh bready notes derived from two years bottle ageing on lees. The deliciously crisp palate displays toasty, creamy complexity, enhanced by lingering nutty finish.

FOOD PAIRINGS

Our non vintage Pelorus was designed as an aperitif but the palate offers significant depth making it a delightful partner to many dishes. At the winery, our favourite pairing is with freshly shucked oysters & a squeeze of lemon. Also consider smoked salmon, seared scallops, wild greens with citrus vinaigrette and honey & citrus glazed chicken skewers.

THE VINEYARD

Chardonnay and pinot noir grapes are sourced from a combination of our grower and estate vineyards located within the Wairau Valley in Marlborough. Soils vary from stony free draining gravels to fine silt loams containing some clay. Vineyards are planted at a density of 1850 vines/ha and in an average year yield 9 tonnes/ha. The vines are trained to a standard vertical shoot positioned canopy.

THE HARVEST

We hand-picked our chardonnay and pinot noir at ideal ripeness, an average of between 18.5 to 20.5 brix.

VINIFICATION

Several different clones of chardonnay and pinot noir are used in the vinification of Pelorus. All grapes are pressed without crushing. Our juice is given a short period of settling before racking and inoculation with a pure strain of Montrachet yeast. The base wines are fermented and aged in a mixture of stainless steel tanks, large oak vats and small French oak barrels. Following a spontaneous malolactic fermentation the wines are left to age on lees for a further eight months prior to blending each November. The chardonnay predominant blend is put on tirage using prise de mousse yeast the following February and subsequently allowed to attain a minimum of two years lees ageing in the bottle before disgorgement. Analysis at time of bottling shows an alcohol of 12.5% and residual sugar of 7 g/L.

FOR FURTHER INFORMATION:

Kat Mason
Wine Communications Manager
kat.mason@cloudybay.co.nz



CLOUDY BAY
NEW ZEALAND

SAUVIGNON BLANC

2019



TASTING NOTE
Immediately expressive in the glass, with notes of bright, ripe citrus, makrut lime, passionfruit and white peach. The palate is vibrant and mouthwatering, with concentrated, juicy tropical notes melding with zesty citrus, stone fruits and subtle notes of orchard blossom. The palate is underpinned by a lively grapefruit acidity, carrying the intense fruit characters through to an impressively long finish.

THE VINEYARD
Grapes for Cloudy Bay Sauvignon Blanc are sourced from estate and grower vineyards located in the Rapaura, Fairhall, Renwick and Brancott subregions of the Wairau Valley. Soils range from free-draining and stony on the valley floor, to aged alluvial loams containing some clay.

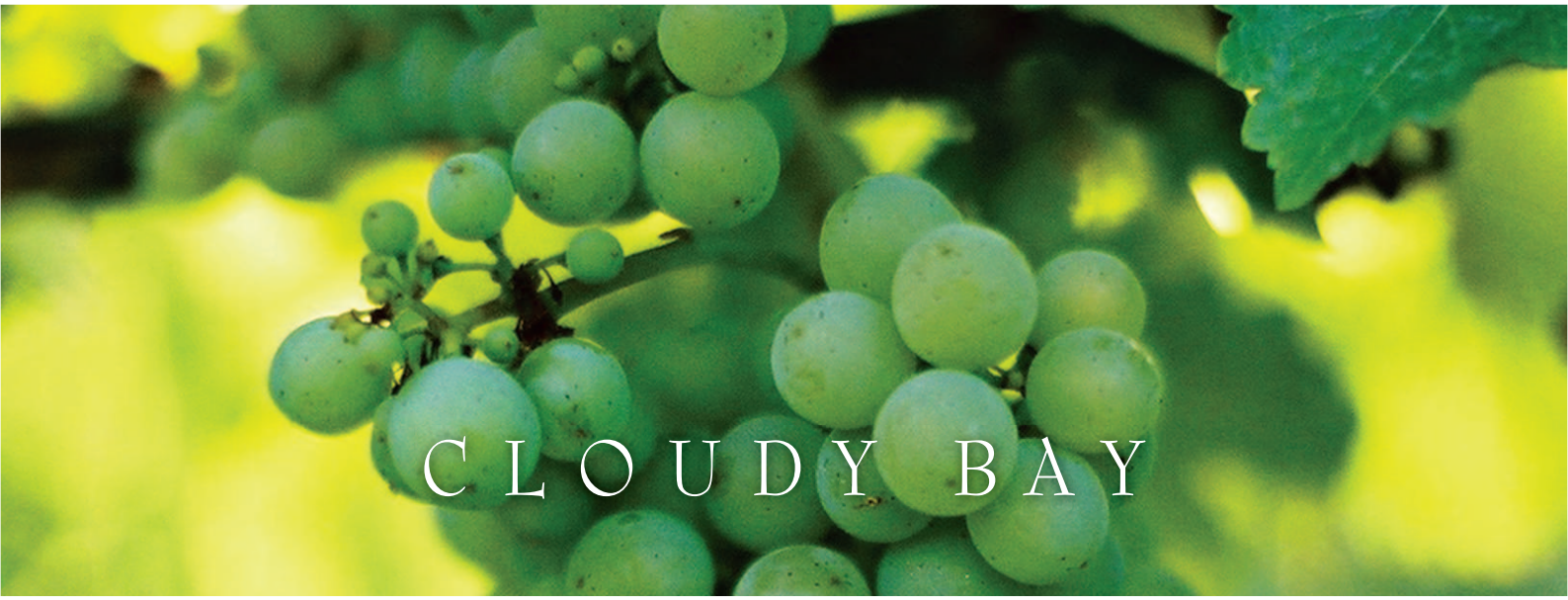
THE SEASON
The 2019 season started with an early budburst after a mild winter and warm early spring. Cool and unsettled weather came through the region in late Spring, around the time of flowering, leading to lower yields than average. This unsettled weather continued through December, but was replaced after Christmas with consistent conditions. A period of warm and dry weather extended all the way into harvest, allowing fruit to ripen evenly on the vines.

Canopy work was undertaken to ensure the bunches received optimum levels of exposure to allow full flavour development, with the resulting fruit proving concentrated and complex. Around eighty parcels of wine were tasted by the Cloudy Bay blending committee, and only the very best parcels chosen for the blend.

THE HARVEST
The Sauvignon Blanc harvest commenced on March 15th and was completed on April 2nd, the earliest finish to a Sauvignon Blanc harvest in the 34 years since Cloudy Bay was founded. Fruit was picked with ripe flavours and a delicious concentration.

VINIFICATION
Following the harvest, the free-run juice was coldsettled, before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with approximately 5% of the blend fermented at warmer temperatures in old French oak barriques and large format oak vats.
As usual, our Sauvignon Blanc was blended stringently from 82 different portions to include only the best. The final blend shows an alcohol of 13.1% pH 3.19 TA 6.55g/L RS 2.2g/L

FOR FURTHER INFORMATION:
Kat Mason
Wine Communications Manager
kat.mason@cloudybay.co.nz



Notes from the winery – Sauvignon Blanc 2007

"challenging season redeemed by an ideal autumn, producing a modest crop of ripe, concentrated fruit with exceptional quality"



tasting notes

Pale straw green in colour and enticingly fragrant, the 2007 Cloudy Bay Sauvignon Blanc is reminiscent of a fresh summer fruit salsa – ripe peach, passionfruit, mango and juicy citrus sprinkled with fresh fennel and a dash of Pastis. The palate is rich and succulent, with a zesty citrus and apple-sherbet acidity that leads to a long, lingering, and characteristically crisp finish

vineyard

Grapes were sourced from estate and grower vineyards located in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. Free draining, stony soils typify the Rapaura and Renwick areas whilst Fairhall and Brancott are predominantly aged alluvial loams containing some clay. The majority of fruit was grown on a vertical shoot positioned (VSP) trellis, and the balance on the divided Scott Henry trellis system. In 2007 sauvignon blanc yields averaged 9.5 Tonnes/hectare (3.8 Tonnes/acre).

the season

Bud burst in Marlborough was once again earlier than normal and the growing season in the Wairau Valley raced off with a frost free start. However, early predictions of a bumper crop were quashed during the coldest December in 50 years, affecting the later flowering varieties, especially Sauvignon Blanc. Cooler than average weather conditions prevailed through most of the summer, bringing the season back from it's early start and putting worried looks on many a winemaker's face. But, the beginning of autumn brought the arrival of a true 'Indian Summer' and the vineyards ripened rapidly under sunny, blue skies

harvest

The sauvignon blanc harvest commenced slightly earlier than normal on the 28th of March under settled conditions, the first fruit coming from the stonier, warmer blocks around the winery. Harvesting continued steadily during the month through the progressively later ripening sites, with the last fruit coming in on the 20th of April. Whilst the crops were lower than initially expected, the flavours were superb and all vineyards produced ripe, concentrated fruit of exceptional quality.

vinification

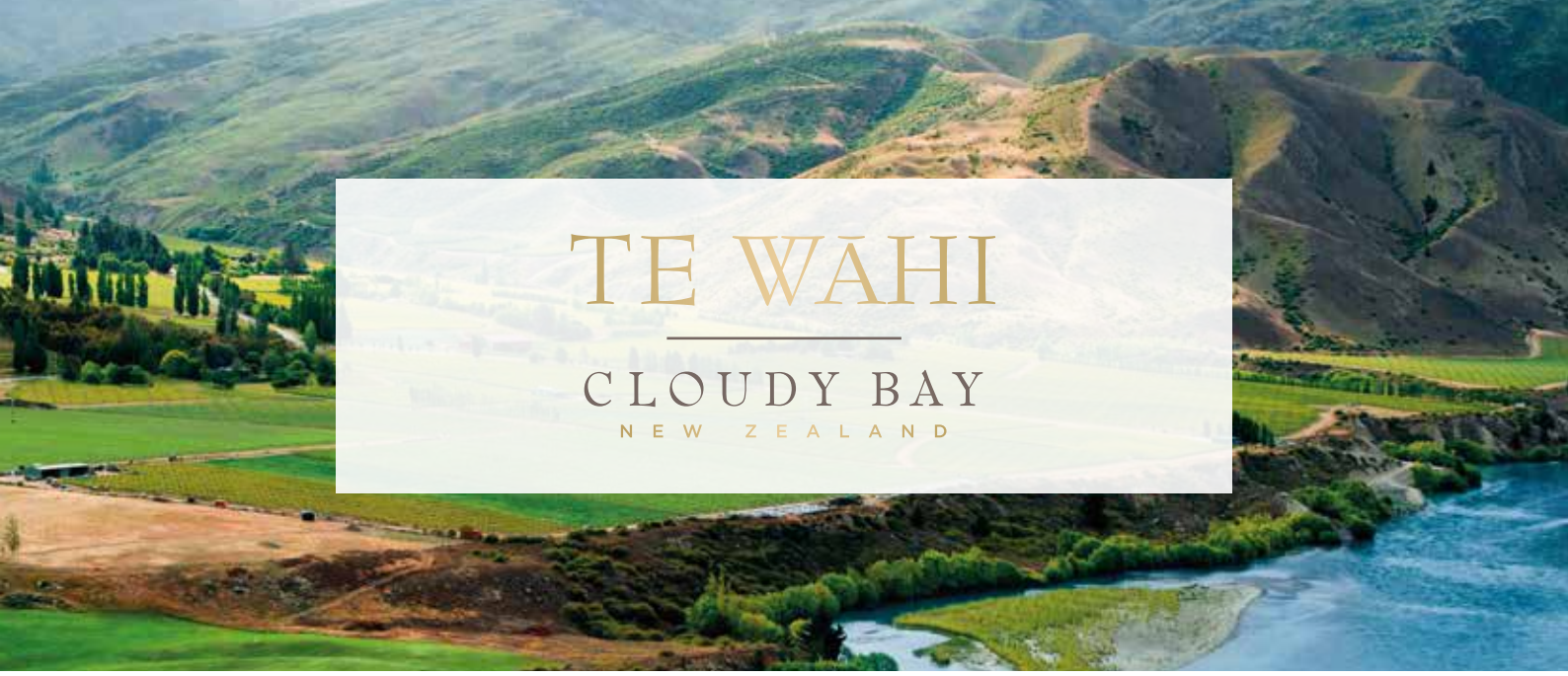
The fruit was machine harvested during the cooler night and early morning temperatures and transported directly to the winery. The grapes were de-stemmed and transferred straight to tank presses. Free run and lightly pressed juice was cold settled for 48 hours then racked and inoculated with neutral yeast strains. The fermentations were carried out in stainless steel tanks; after fermentation the wine remained in contact with yeast lees for around two months, prior to blending in July and subsequent bottling in August. Final wine analysis shows an alcohol of 13.5%, pH of 3.11 and titratable acidity 7.4 g/L.

CLOUDY BAY

Cloudy Bay Vineyards

P O Box 376, Blenheim
Marlborough, New Zealand

info@cloudybay.co.nz www.cloudybay.co.nz
tel: 64 3 520 9140 fax: 64 3 520 9040



2017



TASTING NOTE

Te Wahi 2017 is a blend of grapes harvested from our two special Central Otago vineyard sites. Northburn brings structure and tension to the wine, while Calvert contributes the violet-like perfume and a focused generosity. Together they complement each other, combining to deliver a beautifully balanced wine.

Te Wahi Central Otago Pinot Noir 2017 is dark and intense in the glass, with dusky bramble, wild strawberry notes and hints of violets. The palate delivers an elegant core of concentrated damson and hedgerow fruit, underpinned by dense tannins and a vibrant freshness. This is a sophisticated Pinot Noir, with balance, clarity, and a long and focused finish.

FOOD PAIRING

Te Wahi is particularly well-suited to pairing with wild game and duck, venison and wagyu beef..

THE VINEYARD

The Calvert vineyard, on Felton Road in Bannockburn, sits at an altitude of 230m above sea-level and has uniform silty loam soils, formed as part of an ancient lake bed. It produces elegant, sweetly-scented and silky wines. The Northburn vineyard, a sloping site on the East bank of Lake Dunstan that rises from 220m to 275m, has a mixture of three soil types, all of glacial origin. The site is warm and dry during the grape-growing season, with cool nights, creating large diurnal temperature shifts. Northburn yields architectural and generous wines.

THE SEASON

The 2017 growing season began with ideal spring conditions and warm temperatures, however cooler weather over flowering led to a naturally reduced crop and smaller bunches. The cool weather continued through into January, but fastidious canopy management during this time ensured that fruit developed well and ripened evenly as temperatures lifted from early February onwards. Conditions over harvest were settled, allowing for fruit to be picked at the optimum time.

THE HARVEST

The grapes were handpicked between the 3rd and 27th April, with good weather allowing the fruit to be allowed to mature slowly, leading to supple and ripe tannins. Sugar levels ranged from 22.4 to 24.5 brix.

VINIFICATION

The grapes for Te Wahi 2017 were predominantly de-stemmed into open top fermenters, with 15% whole bunch inclusion. There, the grapes underwent a five-day cold soak before the start of wild yeast fermentation. The cap management consisted plunging between one and four times daily, with a maximum fermentation temperature of 30 degrees Celsius. Total skin contact time ranged from seventeen to twenty-five days, with the pressing date determined by taste. After twelve months barrel-aging in French oak barriques (30% new), the wine was bottled on 3rd of July 2018. It was released on July 1st 2019, after twelve months of additional bottle aging in our Cellar.

Final analysis of our 2017 Te Wahi Central Otago Pinot Noir shows a pH of 3.58, TA of 5.47 g/L and an alcohol of 13.5%.

FOR FURTHER INFORMATION:

Kat Mason
Wine Communications Manager
kat.mason@cloudybay.co.nz



CLOUDY BAY

NEW ZEALAND

PINOT NOIR

2017



TASTING NOTE

Appealingly aromatic, the 2017 Pinot Noir reveals notes of Morello cherry and bramble. With time in the glass, the wine unfurls to reveal layers of delicate florals and soft spice, melding with a core of doris plum fruit. Fine, silky tannins and juicy acidity provide an elegant structure, with complexity coming from gentle toast and woodsmoke characters.

THE VINEYARD

Our Pinot Noir is sourced from iconic Marlborough vineyards stratified with topsoils of aged alluvial gravels and dense clay subsoils. Balancing drainage and water availability, this soil composition yields Marlborough's best Pinot Noir. The vines are trained with a vertically shoot positioned canopy. Utilising over 30 years of experience, our carefully selected Pinot Noir sites are located within the southern Wairau Valley, including our very special Barracks vineyard.

THE SEASON

The 2017 growing season began with ideal spring conditions; warm temperatures and few frost events encouraged good canopy growth. Settled weather over flowering led to high potential crops, fruit thinning was widely employed to reduce yield and achieve optimum vine balance. Fastidious canopy management throughout the mild and sunny growing season ensured fruit developed, then ripened, at an ideal rate.

The excellent weather during the ripening season was interrupted by rain events during the harvest. The single-minded quality focus of the viticulture and winemaking teams, with hour by hour assessment, led to optimum picking decisions. Our low-yielding, early-ripening vineyards with their open canopies, stood us in good stead in what was a tricky vintage across Marlborough and New Zealand.

THE HARVEST

We hand-picked the Pinot Noir from March 24th until April 11th, at a point of excellent flavour concentration and acid balance.

VINIFICATION

The Pinot Noir fruit was all de-stemmed before being gravity fed into the open topped fermentation vessels. The grape skins were gently plunged with an average of 18 days skin contact. After fermentation the wines were matured in French oak for 11 months, of which 35% was new. Final analysis of our 2017 Pinot Noir shows a pH of 3.57, TA of 5.74 g/L and an alcohol of 13.4%.

FOR FURTHER INFORMATION:

Kat Mason
Wine Communications Manager
kat.mason@cloudybay.co.nz