

CLOUDY BAY

NEW ZEALAND

PELORUS ROSÉ



TASTING NOTE

This is a pale salmon-hued elegant sparkling wine from Cloudy Bay. Raspberries, cranberries and ripe wild strawberries dominate the nose, along with red florals, rose hip and marizipan-like notes. The entry is gentle and mouth-filling with baked quince, cranberry and brioche characters. Soft citrus notes keep the palate fresh and balanced. Pelorus Rose has a finely structured long palate and persistence to the dry but soft finish.

FOOD PAIRINGS

Lovely on its own as an appetiser, Cloudy Bay Pelorus Rose NV combines beautifully with a wide range of foods including smoked salmon & trout, tuna, charcuterie and terrines.

THE VINEYARD

The Pinot Noir component that went into this wine was from 3 caned vertically shoot positioned vines grown in the Central Wairau Valley. The balance of the components came from selected vineyards across 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 HARVEST

We hand-picked our pinot noir and chardonnay at ideal ripeness, on average between 18.5 to 20.0 brix.

VINIFICATION

Several clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus Rosé. After the grapes are pressed, the juice is given a short settling period, before racking and inoculating. The base wines are fermented and aged in a mixture of stainless steel tanks, large oak vats and old 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. Tirage is done by December and this is when the "prise de mousse" will start to happen in bottle. The wine is 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 9 g/L.

FOR FURTHER INFORMATION:

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SAUVIGNON BLANC

2020



TASTING NOTE

The 2020 Sauvignon Blanc is bright and focused, with appealing and expressive aromatics of ripe grapefruit, makrut lime and passionfruit on the nose. The palate is mouth-watering, with zesty lime, lemongrass and juicy stone fruit characters melding together, underpinned by a subtle minerality. The vibrant concentrated fruit and freshness bestow poise and balance, and lead through to a long and impressive finish, suggesting a wine that will age gracefully for many years – as do all the best Cloudy Bay vintages.

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

While mother-nature may not have been our friend in many ways this year, there is no denying that she gave us near-perfect conditions in our vineyards. While, with the exception of December, it was another dry year in Marlborough, it was not exceptionally hot, which allowed the fruit mature well without any undue stress on the vines. The dry weather was also a godsend for our vineyard team, with little disease pressure to worry about after Christmas. 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.

The harvest, while challenging due to the conditions brought about by the COVID19 pandemic, actually took place in near-perfect weather, with sunny days and cool nights, and plenty of time to pick the fruit at the perfect maturity.

THE HARVEST

The Sauvignon Blanc harvest commenced on March 15th and was completed on April 2nd. The 2020 harvest was completed under the unprecedented conditions of a New Zealand-wide lock-down due to the Coronavirus pandemic. With wineries classified as an essential industry, we were able to bring in this exceptional harvest, while adhering at all times to the strict rules provided by the government regarding social distancing and hygiene. We are incredibly proud of the way in which our staff worked during this challenging time, and wish to take this moment to thank them.

VINIFICATION

Following the harvest, the free-run juice was cold settled, before racking and inoculation with selected yeast. Fermentation was carried out primarily in stainless steel tanks, with approximately 4% 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 91 different portions to include only the best. The final blend shows an alcohol of 13.2% pH 3.11 TA 7.15g/L RS 2.4g/L

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2014



TASTING NOTE

Aromatically, the wine unfolds with a complex array of citrus and stone fruit, complemented by exotic floral notes on the finish. Flavours of grapefruit and white nectarine display a fresh counterpoint to the richer notes of lemon curd and beeswax. The palate is tightly focussed with a taut entry, though the texture builds towards the finish. This palate shape can be attributed to barrel fermentation and time on lees. The finish is an amalgamation of nectarine, glacé fruit and a subtle smoky oak complexity. Floral characters linger in the background: jasmine, honeysuckle and pollen.

Te Koko 2014 pairs beautifully with fresh seafood. The rich texture and bright acidity in the wines pairs well with oily fish and is a perfect match with salmon from the Marlborough Sounds.

THE VINEYARD

In 2014, the Sauvignon Blanc for Te Koko was sourced from some of our oldest vines across four distinguished vineyards. The vineyards are located within the sub-regions of Rapaura, Brancott and Renwick. These vineyards yield intense fruit with powerful structure. True to Marlborough, the soils are predominantly comprised of free draining gravels that have a particular affinity for Sauvignon Blanc, producing grapes with high concentration and elegant, pure-fruited aromatics.

THE SEASON

Elevated September temperatures resulted in bud burst two weeks earlier than in 2013. Rapidly elongating shoots showed potential of high yields early in the season with record bunch numbers evident in the spring. Extensive thinning work was carried out in November to regulate crop levels and maximise the quality of the fruit. Further 'green harvesting' occurred prior to veraison to ensure an optimal balance between yield and quality. A cooler January hinted at a delayed harvest but grape development continued unimpeded, with most varieties reaching maturation contemporaneously.

THE HARVEST

The 2014 Harvest moved quickly with varieties ripening at similar rates due to a remarkably uniform growing season. We began picking the Sauvignon Blanc used for Te Koko on April 1st. The first fruit originated from the Rapaura and Renwick subregions. The harvest window was short and swift with the picking completed within the week, on April 6th. The yield was slightly below average and the concentration and complexity of the fruit shone through. The grapes were harvested in the cool of night to preserve acidity and aromatic purity

VINIFICATION

After gentle pressing and settling for a period of 24 hours, the juice was racked directly to French oak barrels (8% new) where it underwent a slow and steady fermentation that was initiated by indigenous yeasts. The primary fermentation carefully progressed, gaining complexity over four to five months under the watchful eye of our winemaking team.

The wine rested in barrel on fine lees until the spring of 2015. Whilst in barrel, the wine underwent a partial malolactic fermentation. Careful maturation in the cellar creates the unique texture and acid profile of Te Koko, with the resultant wine reposing a delicate balance. The barrels were diligently tasted prior to the final blending and bottling. Final analysis of our 2014 Te Koko showed a pH of 3.06, TA of 7.8 g/L and, an alcohol of 13.7%

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CHARDONNAY

2017



TASTING NOTE

Immediately appealing and expressive, the 2017 Chardonnay reveals layers of attractive ripe orchard fruits and ripe peach on the nose, frame by subtle spice and gentle notes of roasted hazelnut. The palate shows a vibrant freshness, perfectly balancing the rounded nectarine and greengage fruit core. Intense and concentrated, with a long finish of juicy stone fruit and citrus florals.

THE VINEYARD

Our Chardonnay vineyards are planted both on the warm, stony alluvial soils of the central Wairau river valley, and on the cooler clay soils found in the Southern Valleys. These differences in soil type allow us to create different expressions of the grape variety, which build together to give a complete and balanced wine. In 2017, the Chardonnay was drawn from ten vineyard blocks, located in the sub-regions of Omaka, Brancott, Rapaura and Renwick. An array of clones are used across these Chardonnay blocks: B95, 15, 2/23, 548 and Mendoza.

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 Chardonnay from March 31st until April 20th, at a point of excellent flavour concentration and acid balance.

VINIFICATION

After gentle pressing, the juice was settled and racked, before being transferred to French oak barriques of which 15% were new. After fermentation, the wine rested in barrel for 11 months before blending. 27% of the wine went through malolactic fermentation. The finished wine shows a pH of 3.1, TA of 7.12 g/L and alcohol of 13.2%.

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Notes from the winery – Pinot Noir 2011

"Abundant crop levels due to an ideal flowering season were meticulously managed, resulting in luscious classic marlborough flavours."



tasting note

Our 2011 pinot noir captures your senses with immense florals including violets, boronia and flowering wild thyme. Raspberry licorice entices further along with wild strawberry, dark cherries, tobacco & spice. The palate is juicy but balanced by rich forest floor, clove and savoury flavours. Good tension between acid and fine tannins offers a well rounded palate with appealing length. We particularly enjoy our pinot noir with smoked duck breast, grilled portabello mushrooms and rack of venison.

vineyard

Grapes for this wine were sourced from carefully selected sites located within the southern Wairau Valley including our Mustang and Barracks vineyards. The soils have a clay base with aged alluvial gravels that provide good drainage. This soil structure allows a relatively consistent availability of water to the vines through the summer months, minimising water stress to the pinot noir vines. Our vines are all pruned and trained to a two-cane, vertically shoot positioned canopy with an average yield of 5 tonnes/hectare.

the season

A warm spring emerged from an unusually wet winter, providing the perfect conditions for rapid spring growth. Warm conditions continued and flowering occurred a week earlier than average in late November. Rainfall in November and December allowed for a high level of fruit set and strong bunch growth through January. These ideal conditions lead to heavy crops and therefore vineyards were ruthlessly thinned in late January to maximise fruit quality and advance ripening.

harvest

Six clones of pinot noir were hand harvested with ripe flavours and moderate sugar levels, brix levels ranged from 22.1 thru 25.1. The first of our fruit was picked on the 3rd of March with harvest completed on March 13th.

vinification

All fruit was de-stemmed into our small open top stainless steel tanks and, after a pre-fermentation cold soak of several days, the fermentations commenced with naturally occurring yeast and at a maximum temperature of 32°C. We plunge caps during fermentation to ensure gentle and complete extraction of tannins, colour and flavours. Following three weeks on skins, each batch was transferred into French oak barrels, approximately 40% new, for 12 months of maturation. Individual components are tasted and scrutinized to determine our final blend. Analysis at time of bottling shows an alcohol content of 14.5%, pH of 3.68 and TA of 5.8 g/L.

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Notes from the winery – Te Wahi Pinot Noir 2011

"A challenging season was carefully managed in the vineyard, producing an elegant and expressive pinot noir."



tasting note

Our Te Wahi 2011 speaks eloquently of its vintage. The perfumed nose reveals subtle aromas of cherry, red liquorice and florals. The palate is plush yet defined and balanced. Dark fruit up front finishes to sour cherry with notes of leather, smoke and bittersweet chocolate. Dusty tannins linger on an elegant but generous finish. Lean wild game such as venison or thar is an ideal companion to our 2011 Te Wahi.

vineyard

Grapes for our Te Wahi '11 were hand picked from select Central Otago vineyards in the Bannockburn, Bendigo and Lowburn subregions. Soils are moderately old, formed over successive ice ages as the glaciers ground Schist rocks to a fine flour. Layers of Loess, of various depths, are interspersed with river gravels and sand.

the season

2011 was a varied growing season with the weather gods taking our side at the business end of the year. A warm start to the season resulted in good crop levels and a hot summer ensued with intermittent but revitalising rain through much of December and February. Vineyards were managed closely ensuring heathy fruit developed to complete ripeness and cool sunny skies were abundant throughout harvest.

harvest

Fruit from the Bannockburn, Lowburn and Bendigo sub-regions was harvested from the 29th of March to the 8th of April during calm settled weather. Fruit was received at the winery in excellent condition with brix levels ranging from 23.5 to 24.5.

vinification

For our 2011 Te Wahi Pinot Noir we destemmed 95% of our fruit into open top stainless steel tanks. Fruit enjoyed a seven day cold soak before two to three weeks of fermentation and maceration. We hand plunged between one and four times daily, depending on taste, and our maximum fermentation temperature was 32 degrees. Batches were lightly pressed then racked to barrel for 14 months aging in French oak, 30% new. Before bottling, our wine was racked to tank and lightly fined. Our Te Wahi 2011 was bottled in October 2012 and its analysis at time of bottling showed a pH of 3.69, TA of 5.8 g/L and an alcohol of 14.5%.

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