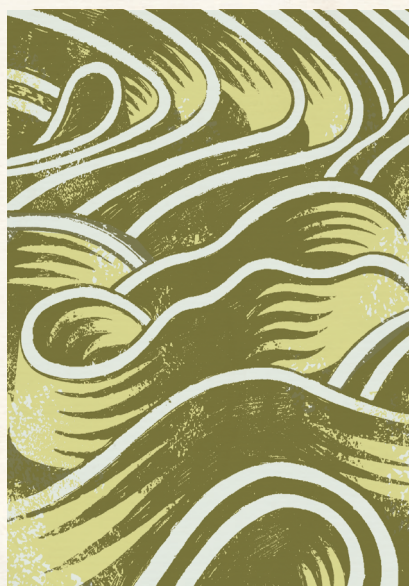


DURVILLEA

M A R L B O R O U G H



"All along Marlborough's wild coast, clinging to rocks at low tide is the seaweed Durvillea. We know it as bull kelp or rimurapa, and its strong lines, shapes, textures and colours mirror the depth and complexity of flavours found in our wine."

The Durvillea Pinot Grigio grapes are grown in the Waihopai and Awatere Valleys of Marlborough. The grapes are harvested at precisely the right moment and I preserve the purity and intensity of flavour in my winemaking."

Simon Waghorn – Winemaker

2010 Marlborough Pinot Noir

VARIETY

100 % Pinot Noir

GRAPEGROWERS

Grown at the Beaconhill, Comelybank, Wrekin, Ballochdale, Astrolabe Farm and Sleepers vineyards.

LOCALITY

Wairau Valley (95%), Awatere Valley(4%), Kekerengu Coast(1%).

SPECIFICATIONS

Alcohol	13.5%
Residual sugar	1.0g/l
pH	3.60
Titrateable Acidity	5.3g/l

VITICULTURE

Climate A warm August and early budburst was followed by a cool spring and two growth-checks. Flowering was cool, leading to moderate fertility. Low wind strength, and useful early season rains allowed for strong vine growth. Post-veraison weather was dry and cool, acid levels were high and disease pressure was low. High sunshine hours toward the end of harvest meant sugar levels rose quickly to slightly higher levels than normal.

Soils Free-draining stony, silty loam

Vine Management Standard trellis with vertical shoot positioning, pruned to 2 canes. Vines are trimmed closely, well tucked and lightly leaf plucked

Harvest Dates Between 26th March and 24th April, 2010

TASTING NOTES

Colour/Appearance Bright garnet.

Aroma/Bouquet Black and red cherries, forest fruits, strawberry conserve and spice, and an intriguing earthy complexity.

Palate Medium bodied with cherry and plum flavours, silky texture and long dry finish.

Cellaring Already drinking well and likely to improve over the next 3 years.

Suggested Foods Duck, lamb and venison and veal dishes.

Serve at warm room temperature

WINEMAKING

The fruit was half hand and half machine picked, then de-stemmed into fermentation. A warm fermentation over 5 days followed, using wild and selected yeast with frequent punch downs of the 'cap', followed by a gentle pressing. The use of some new French oak barrels has added subtle nuances of spice and smoke.

Simon Waghorn

Winemaker Simon Waghorn