



## 2008 SV GISBORNE GRÜNER VELTLINER 'THE GROOVER'

### Winemakers Notes

Austria's Grüner Veltliner finally makes its debut in New Zealand! We hand harvested a miniscule 1.1 tonnes of fruit from a block in Gisborne. The fruit was whole bunched pressed and then cool fermented. Post fermentation the wine was transferred with full lees to old oak barrels where it rested for around eight months. After this the wine was stabilised and bottled.

### Analysis

**Alc** 12.5%      **Acid** 6.1g/L      **Res Sugar** 7.5 g/L      **pH** 3.26

### Tasting Notes

**Colour:** At bottling the wine was very pale with light green tints. With time we expect that it will develop some pale gold hints.

**Bouquet:** It's hard to put a finger on descriptors for NZ's first ever Grüner Veltliner. It has the white pepper character we expected along with hints of ginger. This is backed by lees derived aromas and a strong thread of flinty minerality.

**Palate:** A mid weight wine with lovely texture and mouthfeel. It is precise and focused with a long linear finish.

### Cellaring

No sure about that yet. We'll let you know in a few years!

### Food Matches

Internationally regarded as one of the great food wines, Grüner Veltliner is perfect with seafood and salads. Some of us think it is an even better accompaniment to oysters than Marlborough Sauvignon Blanc!

### Independent reviewer's comments

"The wine's green ginger and pepper characters will readily be accepted .... quite subtle in fruit flavours. Simon has built in a European complexity dimension with lees work, making it very similar to the genuine (Austrian) article".