



2010 SV GISBORNE GRÜNER VELTLINER 'THE GROOVER'

Registration Number: SWB49B99B5D9

Winemakers Notes

Austria's Grüner Veltliner made its debut in New Zealand two years ago, when we made a miniscule amount of the wine. For 2010 we hand harvested an increased quantity of 6 tonnes of fruit from Paul and Jenny Tietjen's Kawatiri Vineyard in Gisborne on 29 March. The fruit was whole bunch pressed and then cool fermented. Post fermentation the wine was stabilised and bottled in early July.

Analysis

Alc 13.5% **Acid** 5.6g/L **Res Sugar** 4.5 g/L **pH** 3.29

Tasting Notes

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

Bouquet: It's hard to put a finger on descriptors for our 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 medium bodied 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 Comment

"Floral and fleshy, it is a mouthfilling wine with dryish peachy flavours, fresh and strong, hints of pineapples and spices, gentle acidity and a well-rounded finish." MC

Awards

Four Stars - Michael Cooper, February 2011

Four Stars - Raymond Chan, February 2011