



THE  
DOCTORS'

ARNEIS  
2013



Region  
Marlborough  
Cases produced  
250  
Harvest Dates  
April 8th  
Brix at Harvest  
20.3  
Analysis at Bottling  
pH 2.92  
T.A. 7.2  
Residual Sugar 1.1g/l  
Alcohol 11%  
Viticultural Practice  
VSP Two canes  
(2.7 x 1.5m density)  
Shoot thinned x 1  
Crop thinned x 1  
Trimmed x 3  
Leaf Plucked x 1  
Yield:  
6 tonne/ha

#### WINEMAKER'S VINTAGE REPORT

Vintage 2013 reminded me very much of vintage 2011 – a mild temperate summer with regular small amounts of rain which resulted in healthy vines with active green leaves through to a slightly (5-7 days) earlier harvest.

Unlike 2011, however, crop levels were not excessive, coming in exactly on estimate 6-10 tonne/ha, depending on varietal. This was due to the relatively low per vine bunch number, determined by poor flowering conditions in the previous 2012 vintage which counter-balanced the higher berry number per bunch and individual berry size due to ideal growth conditions.

So, overall a very good quality vintage, viticulturally straight forward, with ideal conditions, weather wise over the 3 week harvest period.

#### THE DOCTORS' ARNEIS PROFILE

This northern Piedmonte, Italian grape varietal pronounced "Ar-nays" appears right at home in cool climate New Zealand. We have planted our Arneis on a stony section of the Gibson's Creek vineyard, right in the centre of the Wairau river valley – classic free draining silty, stony terroir hoping to give the wine its signature "wet stone" minerality. The variety is moderately vigorous and needed careful tending, crop thinning, leaf pluck and trimming to maintain vine balance. We hand harvested mid-April, similar to Sauvignon Blanc, at 20-24 Brix, ripe fruit, 6 ton/Ha, free of Botrytis with good acidity and an intense aromatic flavour profile.

#### TASTING NOTES

This wine is a bouquet of summer memories; nashi pear, lemon blossom and elderflower cordial. The palate hints at sweet basil and thyme with citrus notes and a lingering dry finish. A wine with elegance and finesse that is the perfect accompaniment for your long Italian lunch.

EXCELLENCE THROUGH INNOVATION



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