



THE VALLEYS
BRANCOTT
RIESLING
2010



Analysis at Bottling
pH **3.05**
T.A. **6.8 g/l**
RS **13.5 g/l**
Alcohol **11%**

Viticultural Practice
Planting density:
2.7 x 1.8m rows
Trellis systems:
2 Cane VSP
Canopy management:
Shoot thinned x 1
Crop Thinned x 1
Leaf plucked x 1
Leaf trimmed x 3
Yield:
6.2 tonne/ha

WINEMAKER'S VINTAGE REPORT

We had spent the winter setting all our vineyards up for the anticipated light to average flowering, and a modest crop. Our target 7-9 ton for Sauvignon Blancs through to a low 4-5 ton/ ha for premium Pinot Noirs and Rieslings. The spring and early summer obliged with a warm start, regular rain through to early January with a cooler flowering period in early December – assuring fewer berries per bunch and thus modest crop levels. I think it was fair to say the entire NZ wine industry wanted this modest flower! The second half of summer was ideal, warm and dry allowing an even and rapid veraison period in early February to set up our crops for vintage.

Vintage 2010 began right on queue with our bubbly base being gently hand-picked from 20th March and then we got serious with our first Pinot pick on the 28th March. April was ideal for a long slow harvest based on the flavour profile changes as each varietal ripened. We had every wine tucked away in tank safely by 25th April- Anzac Day! The one exception being our grapes for sweet wines! And then we go into May or should I say dismay. May- June turned wet, very wet, and I watched in dismay as the sweet wine grapes dissolved on the vine!! A complete wash- out, no Botrytised Riesling for 2010- damn!

RIESLING PROFILE

John Forrest's commitment and dedication to Riesling can almost be classed as an obsession! Riesling's great strengths are its ability to be made to the highest quality in a diverse number of styles and to reflect the terrior in which it grows. Created from the distinctive geography of Marlborough's Brancott Valley, this 'single valley' wine is a true reflection of the clay rich, older soils found in the Brancott Valley.

TASTING NOTES

Brancott Valley's complex amalgam of older crushed gravels and clay produces Rieslings with exotic flavours, rich texture and lovely acidity. This delicious example has enticing scents of crushed Kaffir lime leaves, orange blossom and mango, it expands across the palate, is rich and full, yet remains delicate and balanced with a refreshing flinty acidity.

QUINTESSENTIAL MARLBOROUGH



John Forrest
Chief Winemaker/Owner
forrest.co.nz