



OMAKA SPRINGS ESTATES

SINGLE VINEYARD
GRÜNER VELTLINER

2016

MARLBOROUGH
WINE OF NEW ZEALAND

History

Omaka Springs Estates is the sole producer of estate wines and olive oil in the Omaka Valley of Marlborough. All of our grapes and olives are grown on our 180 acre estate located in the very heart of the valley and all of our wine is created on-site by Winemaker, Ian Marchant.

"Omaka" is a Maori word which translates to "where the springs flow." Here in the valley, there are mineral-rich natural springs that meander through our vineyards, feeding the soils, and ultimately imparting a distinct signature nuance of minerality in our wines.

Terroir

The Omaka Valley is a relatively flat area made up of free-draining, lighter soils and a mix of stones with some clay. The Southern Valleys benefit from diurnal temperature variations, meaning that the area experiences warm, sunny days in contrast to very cool nights.

Tasting Note

This debut Grüner Veltliner is an Austrian, aromatic white grape variety. Picked from the first crop it is a weighty dryish, fruity wine, with flavours of herbs and the hint of white pepper. The finish is fresh, lingering and dry.

Varietal: Grüner Veltliner

Appellation: Southern Valleys, Marlborough

Vineyard: Kennedys Road Vineyard

Barrel Aging: Stainless Steel

Cases Produced: 130

Alcohol: 12.5%

Brix at Harvest: 23.0

Residual Sugar: 4.7 G/L

Foods: Cold meats, salads and light vegetable dishes, particularly asparagus and artichokes. Smoked ham and smoked fish dishes, such as smoked salmon and smoked trout. Light south-east Asian style food, particularly Vietnamese summer rolls and noodle dishes.

Cheeses: Fresh cheeses such as goat, pecorino or mozzarella. Try the Mercer Pecorino a traditional Dutch sheep's milk cheese or the locally produced Tenara from Kaikoura Cheese, a goat's cheese coated in light ash.

