



FORREST

PETIT MANSENG
2015

WINEMAKER'S VINTAGE REPORT

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. What made it so was a multiple of factors; Firstly, the grape plants natural reaction from ripen such a large crop in 2014, a cooler flowering period right on full bloom which reduced berry fertilisation and finally a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was pretty much over by the second week of April. Just as well as Easter, like 2014, again proved wet. The results, as the wines settle after fermentation, look impressive – great flavour aromatic results together with good palate weight.

PETIT MANSENG PROFILE

Petit Manseng is a native of Juraçon region of the south west of France. Here it prospers, with a vigorous rambling growth, albeit producing low yielding vines, with pink/blue coloured small tough skinned berries. It ripens late, retains great acidity and appears to be immune to botrytis. It can be made in bone dry to semi sweet styles, with the best examples left on the vine to become 'late harvest' with a natural residual fruit sweetness. Our small planting, in the middle of the stony Wairau River valley floor behaves very much as in the Juraçon. We have hung the fruit late into the season (May-June), allowing the grapes to shrivel a little, concentrating the flavours whilst still retaining good acidity, then handpicked to produce an intensely fruity, crisp, semi-sweet style that finishes refreshingly dry.

TASTING NOTES

Late harvest style full of the flavours of ripe white peach, pineapples and zesty lemon sherbet. This delicious fruit sweetness is balanced by the wine's naturally high acidity to delight the palate – a burst of sweet fruit, rich, full and mouth filling, yet crisp and refreshing with an almost dry finish. Perfect as an aperitif with game pate and fruit chutney on a salty biscuit



Brix at Harvest
25.1 Average
Analysis at Bottling
pH 3.06
T.A. 9.8 g/l
Residual Sugar 86 g/l
Alcohol 10.5%
Viticultural Practice
VSP Two canes
(2.7 x 1.5m density)
Trimming x 2
Leaf Plucked x 2
Yield: 7 tonne/ha

QUINTESSENTIAL MARLBOROUGH

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