



*Bubbles
for Beth*
2010



Harvest Dates
7th, 13th and
29th April 2010
Brix at Harvest
19.3
Analysis at Bottling
pH 3.29
T.A. 9.5
Residual Sugar 15g/l
Alcohol 12.5%

Cases produced
150
Viticultural Practice
VSP, Two canes
(2.5 x 1.8m density)
Leaf plucked x 1
Leaf trimmed x 2
Hand harvested
Yield:
8 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 tonne/ha for Sauvignon Blancs through to a low 4-5 tonne/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. 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!

METHODE TRADITIONELLE PROFILE

'Bubbles for Beth' is a unique method traditionnelle sparkling Red wine made originally made to celebrate the graduation of my daughter Beth with her Masters in Oenology. Marlborough with its dry cool autumn nights produces grapes with exceptional flavour and high natural acidity – the ideal substrate for great sparkling wine! This 80% Syrah 20% Malbec wine was bottle-fermented and then allowed to age on yeast lees for 30 months giving additional flavour, richness and complexity. Its quality assured, using the innovative "Zork" closure - 100% consistent wine quality while retaining the traditional "pop" and ceremony of opening a great sparkling.

TASTING NOTES

Dark crimson red in colour it erupts from the bottle smelling of summer fruits - raspberry, boysenberry, cherry and that divine Syrah cracked pepper spicy aroma. Its lively and deliciously fruity in the mouth with a crisp refreshing finish -perfect with smoky bacon.

A seriously fun wine, only to be enjoyed by people who love life!



John Forrest
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