



Cases Produced

250

Region

Marlborough

Brix at Harvest

23 - 24

Analysis at Bottling

pH	3.05
T.A.	6.4
Residual Sugar	13.5g/l
Alcohol	10%

Viticultural Practice

Brancott Valley - Clay based soil
100% vertical shoot position (2.4 x 1.5m density)
Shoot thinned x 1
Crop thinned x 1
Leaf plucked x 2
Leaf trimmed x 2
Yield 5.5 tonne/ha

FORREST THE VALLEYS BRANCOTT RIESLING 2009

Winemaker's Vintage Report

2009 was very much decided by how much faith you put in research by Dr Mike Trought and his colleagues of the Marlborough Wine Research Centre on predicting the next vintages crop, 10 months before harvest. We had been observing the development of the crop prediction model and had the faith! - The model predicted a 30-40% increase in the number of bunches of grapes. This knowledge allowed us to drastically reduce the number of buds laid down at winter pruning; hence reduce the number of shoots that grew in spring, reducing the numbers flowers and bunches per vine, therefore our crop at harvest was, (a modest 7-8 ton/Ha). For those that did not heed the warning, the season involved endless rounds of crop reduction procedures, a costly exercise mostly down by hand or those who choose to do nothing produced excess yields of below average quality fruit (and who wanted that after the record 2008 vintage)!!

Climatically the growing season was wonderful, just the right amount of rain in spring, summer sunshine, then a dry cooler autumn harvest. In fact the weather during harvest was so good that I was often heard saying that vintage 2009 was boring!! Where had the adrenalin rush of impending doom, gone over harvest? All in all, one of the best vintages in the last 10 years right across our range of grapes.

Brancott Valley Riesling Profile

Riesling's great strengths are its ability to be made to the highest quality in a diverse number of styles and to perfectly 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 infused rich, older soils found in the Brancott.

Tasting Notes

Brancott Valley's complex amalgam of older crushed gravels and clay produces Rieslings with exotic flavours, rich texture and lovely acidity, more Alsace than Mosel in style. This delicious example has enticing scents of crushed Kaffir lime leaves, orange blossom, apricot pie and Moroccan spice. It expands across the palate with rich, biscuity complexity, yet remains so delicate, poised and balanced. A unique expression of terrior.

Dr John Forrest
Owner/Winemaker

