



NOBLE CHENIN BLANC 2011

WINEMAKER'S VINTAGE REPORT

Vintage 2011 was very much influenced by one phenomena, a mild summer with warm temperatures and regular small amounts of rain which resulted in healthy vines with larger berries. So for those of you who can still remember your school math on the volume of a circle – a very small increase in diameter translates to a large increase in volume. By my estimate, 15-20% more tons per hectare than expected in Marlborough. We were committed to serious shoot and crop removal to ensure correct crop yields and quality fruit.

Timing wise; the ideal summer climate insured an early start to the vintage, March 20th, and we had all but wrapped up vintage by April 10th without any really challenging climatic events. I was even able to get one day of fishing over Easter, in the Marlborough Sounds!

Later April/ early May rain ensured full ripe grapes that were set aside for sweet wines, received an overwhelming botrytis infection - a vintage for dessert wines. Reward for the complete failure of 2010 to deliver botrytised grapes! Overall a good vintage without climatic compromise, but perhaps one where human and economic pressure will see a large diversity in wine quality – my tip; know your winemaker.

THE DOCTORS' NOBLE CHENIN BLANC

Our Chenin Blanc is planted on the home vineyard in Renwick – stony/ sandy Wairau River Valley terrior. This warm, free- draining, devigorating site helps tame Chenin's natural vigour and tendency to produce too many grapes per vine. Even so, this variety needs significant intervention by way of shoot removal, crop thinning, and leaf plucking to achieve vine balance and ripe fruit. Always late to ripen it benefited from the long ripening dry ripening period

TASTING NOTES

Last produced in 2008, when it won champion sweet wine at the Air New Zealand wine awards, this wine is every inch as good. Ripe golden delicious apple, sugared figs and butterscotch aromas; honeyed crème brulee to taste, with a refreshing crisp finish.



Region
Marlborough
Cases produced
150
Harvest Dates
11th of March
Brix at Harvest
21.4
Analysis at Bottling
pH 3.61
T.A. 9.8g/l
Residual Sugar 145g/l
Alcohol 11%
Viticultural Practice
VSP Two canes
(2.5 x 1.8m density)
Shoot thinned x 1
Crop thinned x 1
Trimmed x 3
Leaf Plucked x 1
Yield:
5.4 tonne/ha

INNOVATION & EXCELLENCE



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