



FORREST



SEMILLON
2010



Harvest Dates
15th April
Brix at Harvest
23.7
Analysis at Bottling
pH **3.22**
T.A. **6.6 g/l**
RS **6.1 g/l**
Alcohol **13.5%**

Viticultural Practice
Planting density:
2.7 x 1.8m rows
Trellis systems:
2 Cane VSP
Canopy management:
Shoot thinned x 1
Leaf plucked x 1
Leaf trimmed x 2
Yield:
6 - 7 tonne/ha

QUINTESSENTIAL MARLBOROUGH

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 ton for Sauvignon Blancs through to a low 4-5 ton/ 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! And 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!

SEMILLON PROFILE

The French grape of classic white Bordeaux has very much fallen out of favours with drinkers and wine growers in New Zealand, yet is well suited to our temperate climate of long autumns and sunny days. It makes when full ripened, enticing aromatic wines with a delightful dry herb and citrus aroma, full textured mouth feel and crisp, refreshing finish.

TASTING NOTES

Sparkling lemon green in colour, this wine abounds on the nose with fresh herbs – thyme and sage, dry meadow hay, lemon peel and lanolin; classic cool climate Semillon aromas. To taste, it's all dry straw, meadow hay and lanolin aromas with just a hint of smoky camp fire. The palates fresh and crisp yet full, weighty, balanced and lingers, long drying seamlessly in the mouth. If this wine behaves like our other Marlborough Semillons it will age slowly and develop an almost oily soft texture. But right now you just have to try it with delicious Tio Point, Marlborough Oysters.



John Forrest
Chief Winemaker/Owner
forrest.co.nz