



ST LAURENT  
2013



Region  
Marlborough  
Cases produced  
250  
Harvest Dates  
March 14th and 27th  
Brix at Harvest  
23.2  
Analysis at Bottling  
pH 3.62  
T.A. 5.55g/l  
Residual Sugar Dry  
Alcohol 12%

Viticultural Practice  
VSP Two canes  
(2.7 x 1.5m density)  
Shoot thinned x 1  
Crop thinned x 1  
Leaf Plucked x 1  
Hand Harvested  
Yield:  
6 tonne/ha

#### WINEMAKER'S VINTAGE REPORT

Vintage 2013 reminded me very much of vintage 2011 – a mild temperate summer with regular small amounts of rain which resulted in healthy vines with active green leaves through to a slightly (5-7 days) earlier harvest.

Unlike 2011, however, crop levels were moderate, coming in exactly on estimate 6-10 tonne/ha, depending on varietal. This was due to the relatively low per vine bunch number, determined by a cool December in the previous season which counter-balanced the higher berry number per bunch and individual berry size due to ideal growth conditions.

So, overall a very good quality vintage, viticulturally straight forward, with ideal conditions, weather wise over the 3 week harvest period.

#### THE DOCTORS' ST LAURENT PROFILE

Premium red varietal grown widely in Austria, Czech Republic and northern Italy. Originally from France, it's a Pinot Noir cross – possibly with Carignan, producing dark coloured small berries with smooth silky tannins and sweet cherry aromas.

#### TASTING NOTES

Deep blue/red in colour, lifted vibrant cherry and raspberry, hints of all spice, white pepper, maraschino cherry and dark chocolate; all with a very European savoury/earthy nuance. On the palate full, rounded and silky, makes this wine easy to drink on its own or with smoked or savoury meat dishes.

EXCELLENCE THROUGH INNOVATION

*John Forrest*  
Winemaker/Owner  
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