

Borthwick Vineyard

2014 CPR

Region: Gladstone, Wairarapa, New Zealand

Grapes: Chardonnay, Pinot Gris, Riesling

Analysis:

Alcohol: 13.5%

Total acid: 4.9g/l

PH: 3.29

Residual sugar: 3.2gms/l

Tasting notes: CPR is Chardonnay, Pinot Gris and Riesling harvested from our home vineyard and blended together to create this special aromatic wine with taste sensations of limes, peaches and pears. This wine shows balance, structure and intensity reflecting the integration of the three varieties.

Vintage Conditions: 2014 was the earliest vintage we have experienced from the vineyard. Early spring growth, a long growing season and dry harvest conditions have allowed the berries to develop to full ripening potential.

Viticulture: The vineyard has been planted progressively; the Chardonnay and Pinot Gris and Riesling vines are now ages between 9 to 17 years old and are a mix of clones. The younger vines are on lighter soils and tend to give us very tropical aromas and softer acidity, whilst the older plantings give us good palate length, structure and fruit sweetness.

Winemaking: The harvested fruit was picked at three different times and gently pressed over an extended period to allow slight skin contact. Settled and inoculated in tank with a variety of yeasts for a long slow cool fermentation to retain vibrant aromas. The wine was stirred and blended after 5 months on lees.

History: Established in 1996 the family owned and managed Borthwick Vineyard produce wine with flavours that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils and cool climate allows the grapes to grow in harmony in their environment. Sustainable practices and minimal intervention in the vineyard and winery allow our wines to display their distinctive single vineyard characteristics and flavor.

