

## Borthwick Vineyard

### 2018 CPR

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**Region:** Gladstone, Wairarapa, New Zealand

**Grapes:** Chardonnay, Pinot Gris, Riesling

**Analysis:**

Alcohol: 13.0%

Total acid: 5.9g/l

PH: 3.29

Residual sugar: 2.8gms/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:** : 2018 was one of our earliest harvests. Beautifully hot in November, December and January and a following cool February, March allowed the grapes to ripen slowly with great flavours and aromatics. A year that showed the exacting vineyard management qualities and decisional capabilities of an experienced and valued team from our vineyard.

**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.

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