

Forte by EATON 2019

Our Story

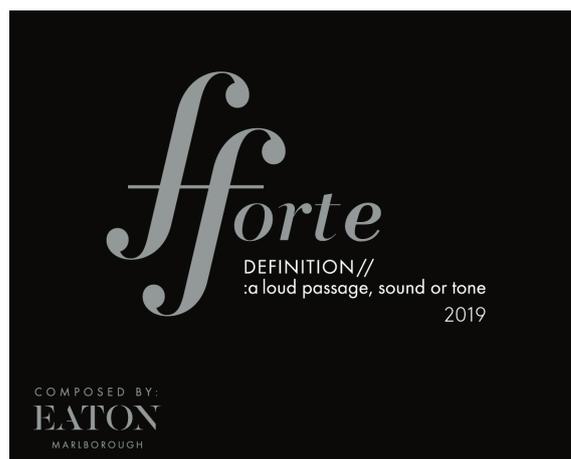
The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes.

The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand crafted.

We work closely with the family owners of these sites to craft special and memorable wines.

We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.

Mike Eaton



Cuvee Forte by EATON

By design, this wine is unashamedly provocative. It is in no way subtle. Fermentation with indigenous yeasts, lees stirring and some skin contact all are accentuated by fermentation and aging in Cigar shaped barrels. Not for the faint hearted but a wine that will certainly evoke conversation.

The Vintage

A moderate yielding vintage that was a Marlborough classic. A warm dry spring gave even flowering and yields were moderate. The season was punctuated by enough rainfall to keep the vines in balance and maintain structure, flavour and acidity while keeping potential alcohols at a nice level. Perfectly mature and clean fruit was harvested from all sites.

Yields were kept low and vines were shoot-thinned, leaf-plucked and thinned by hand. Pre-veraison 15-20% of the crop was green thinned and shoulders were removed.

The Vineyards Thistle Hill and Breezemere
Sub-region Flaxbourne and Awatere Marama Road
Composition 100% Marlborough Sauvignon Blanc

The Making Hand harvested Breezemere 17-18th March 2019 and Thistle Hill 6th April 2019
Fermentation 20% gentle 'pigeage' prior to basket pressing, 40% extended skin contact and 40% whole bunch basket press direct to barrel for wild, natural fermentation. NO enzymes, SO2 or yeasts were added.
Barrel aging 8 months in a new Ermitage Cigar and 1yr 600L Demi Muid - 100% Malolactic fermentation and lees were stirred at the onset of malolactic fermentation and was stirred occasionally until it was assembled.
Assemblage After 8 months the wine was assembled before "marriage".
Marriage The blended wine was then given its first SO2 addition and then settled before being bottled un-fined and unfiltered

Bottling un-fined and unfiltered 18th February 2020
pH 3.02
TA 8.20
Alc 13.0%
Production 1020 bottles

The Drinking:

"A distinctive bouquet, varietal, textured, fruity, floral and mineral. Aromas of lemon and wild flowers, apple and river stone, pith and white fleshed stone fruits, lees and fruit spice. On the palate - quite intense with as much texture as there is flavour." – Cameron Douglas MS