

2020 EATON Aromatic Blend – Field Crafted

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



Field Crafted Aromatic Blend

This is a field blend of Gewürztraminer and Pinot Gris harvested on the same day from the Plunkett Vineyard in Grovetown Marlborough. The Plunkett family have a great affinity for the land and we enjoy working along with them to get the best from their vines. As is our usual practice, vines were shoot thinned and leaves carefully removed by hand to allow even light throughout the fruiting zone. We are careful not to over-expose fruit and risk losing the delicate aromatic thiols that these varieties are so well known for. Harrison took half of the fruit and fermented on skins for his Mélange du Champ, while I took my portion and basket pressed and co-fermented in barrel. As a result, in the winery, this wine was affectionately referred to as the “Old Dog’s” blend.

The Vintage

2020 in so many ways was a mirror of 2019. That was.... Until Covid 19!! A moderate to low yielding vintage that was a Marlborough classic. A warm dry spring gave even flowering and yields were slightly moderate to low. 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. Late summer was very dry with very cool evenings that allowed fruit retain acidity, flavour and intensity while keeping alcohol in balance.

The Vineyard	Plunkett Vineyard
Sub-region	Grovetown Marlborough
Composition	Gewürztraminer 77.5%, Pinot Gris 22.5%

The Making

Harvest	Hand harvested 12 th March 2020
Process	Gentle pigeage prior to basket pressing - No added enzymes, SO2 or yeasts
Fermentation	Wild natural fermentation, followed by 100% Malolactic fermentation
Barrel work	Lees stirred toward the end of malolactic fermentation and left to settle on lees.
Barrel Aging	7 months in seasoned 225L barrique and 100L in variable tank
Assemblage	After 7 months blended and moved to stainless steel tank for settling and given an SO2 addition
Marriage	Settled almost 3 months before being bottled

Bottling	un-fined and unfiltered 4 th February 2021
pH	3.54
TA	5.8
Alc	12.5%
Production	374 bottles

The Drinking Bursting with the aroma of ripe fig, guava, spices and floral notes, backed up by a rich textural palate