

2022  
MARLBOROUGH  
GRÜNER VELTLINER

VINTAGE NOTES

The 2022 season started with a very wet spring following hot on the heels of above-average winter rainfall. Budburst was earlier than in 2021, and the vines' potential for the 2022 season was there for all to see! Settled weather in late spring led to a good flowering across all varieties and some high temperatures in January made for healthy canopies that were well poised to carry the fruit through to ripening. Temperatures cooled down leading into harvest and a spell of rain in February made for some slightly nerve-wracking moments. But in the end, in typical Marlborough fashion, the sun came out and the vines worked their magic! By 9th April, about one week later than last year, and with the fruit looking fantastic, Jules decided the time had come to pick this year's Grüner.

VINIFICATION

Our Grüner Veltliner grapes were 100% hand-harvested from a single, small vineyard in the Wairau sub-region of Marlborough. The fruit was whole bunch pressed and the free run juice was cold settled over 48 hours and then fermented cool and slow in a stainless steel tank to retain the vibrant aromatics. This approach contrasted with the handling of a second portion which was pressed directly into old French oak for a wild ferment followed by a full malolactic fermentation. Soon after fermentation the two components were blended together before being bottled and sealed with a screw cap to retain perfect freshness.

FOOD MATCH

Grüner Veltliner is a great match for stong flavours and spice so try it with something like sticky pork belly bao buns with hoisin sauce and cucumber and spring onions. Or try [prawn and chive dumplings with chilli oil and black vinegar](#). Alternatively it is great when enjoyed with summer salads or char-grilled veggies.



COLOUR

Pale straw-yellow.

NOSE

Ripe russet apples, pears and macadamia notes combine on the nose with just a hint of fennel and dill and a touch of white pepper.

PALATE

The palate boasts delicious flavours of apples, pears, macadamia, sesame and fennel. There is also a hint of Grüner's signature white pepper flavour. This is a fine, concentrated wine with a lovely textural element from the wild fermented portion alongside crisp saline acidity and a long refreshing finish.

HARVEST DATE

9th April 2022

VINEYARDS

A single vineyard in the Wairau Valley sub-region of Marlborough.

VARIETIES

100% Grüner Veltliner

WINE ANALYSIS

Alc. 12.76%  
RS. 1.3 g/L  
pH. 3.44  
TA. 5.51 g/L

CELLARING

Drink now for optimum enjoyment. Can cellar up to 5 years.

A cool climate Austrian white grape that is perfectly suited to Marlborough.

*Imagine the illegitimate lovechild of Pinot Gris and Riesling - what's not to love? - Jules*