



ROCK FERRY
WINE OF NEW ZEALAND

2019 The Corners Vineyard Grüner Veltliner

Vineyard: The Corners Vineyard.

Region: Rapaura, Wairau Plains, Marlborough, New Zealand.

Viticulture: Our aim in the vineyard is to grow the best fruit we can so it can speak of its home and express its personality. To do this you need healthy vines and soil. By practicing organics and incorporating some biodynamic principles we believe we are doing our best to help achieve this and let our vineyards evolve and speak as they would like.

Winemaking: The grapes were hand harvested with 50% of the bunches destemmed and with skin contact for 24 hours before being pressed. The free run juice was then settled for 24 hours before being racked to a mixture of stainless-steel and seasoned oak barrels for indigenous fermentation.

The other 50% of bunches were also destemmed and fermented in a small stainless-steel fermenter on skins for 14 days prior to being pressed with the wine finishing fermentation in seasoned oak. After 8 months of maturing on full lees the barrels were racked together and the wine was prepared for bottling.

Tasting Notes: This Grüner Veltliner has a complex bouquet of pear drops, spice, and musk with a soft palate of citrus, stone fruits, and white pepper characters.

Technical: Alcohol - 13.0%. pH - 3.66. TA - 6.5 g/l. RS - 2.5 g/l. Contains sulphites and milk products. Certified organic. RRP \$33.

Winemaker: Allan McWilliams.

