



ROCK FERRY  
WINE OF NEW ZEALAND

## Rock Ferry Brut Pinot Blanc 2020

**Vineyard:** Orchard Vineyard.

**Region:** Rapaura, Wairua 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.

So called as it was regarded as the most suitable fruit growing area after WWII. This 9-hectare piece of land was purchased in 2009. Left fallow for 18 months, and then developed organically to achieve full organic status in 2011. The soil profile is alluvial silts with stony ridges.

**Winemaking:** Pinot Blanc from our Orchard Vineyard was hand harvested and gently whole bunch pressed. The free run juice was fermented in stainless steel to preserve the freshness and fruit character of the wine. It was left on full lees and underwent indigenous MLF in spring. After 11 months, the wine was tirage bottled then matured for 18 months on lees to develop yeast autolysis characters prior to disgorging.

**Tasting Notes:** Aromas of freshly baked apple tarte tatin on the nose. A great balance between the autolyse complexity characters and generous notes of poached nashi pear. The palate balances this delicate primary fruit with a refreshing and lengthy finish.

**Technical:** Alcohol - 13.5%. pH - 3.0g/l. TA - 7.2g/l. RS - 2.0g/l. Contains sulphites. Certified organic and vegan friendly.

**Winemakers:** Allan McWilliams & Jordan Hogg.

