



ROCK FERRY  
WINE OF NEW ZEALAND

## Rock Ferry Orchard Vineyard 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:** The grapes were hand harvested on 31<sup>st</sup> of March 2020. The fruit was whole bunch pressed where the free run juice settled for 24 hours then racked with light lees. A portion was fermented in a concrete egg with the remainder in a 500L French Oak puncheon. The wine was matured on lees to gain complexity and texture for 10 months before blending, a light filtration, and bottling.

**Tasting Notes:** Aromas of green tea and white peach, this Pinot Blanc follows through on the palate with a ripe citrus and nashi pear flavours. A compelling palate that contrasts the fruit characters with texture and savoury notes from the fermentation vessels and time on lees, giving a lengthy textural finish.

**Technical:** Alcohol - 13.5%. pH - 3.24g/l. TA - 5.8g/l. RS - Dry. Contains sulphites. Certified organic and vegan friendly.

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

