

BRICK BAY MARTELLO ROCK 2021



This delicious, medium-bodied blend of Malbec, Merlot, Petit Verdot and Cabernet Franc, recalls concentrated summer berries, leather, liquorice and earthy spices encased in silky tannins.

Harvest Date

27th February to 22nd March 2021

Bottling Date

14th April 2022

Quantity

350 Dozen

Composition

66 % Malbec, 21 % Merlot,
10 % Petit Verdot,
3 % Cabernet Franc

Region

Matakana

Alcohol

13.5 %

TA

7.4

pH

3.24

Tasting Notes: An unusual blend of Malbec, Merlot, Petit Verdot and Cabernet Franc, dark brooding crimson in colour with a vibrant edge. Aromas of blueberry and boysenberry, charcuterie, floral perfumes and gun metal savoury notes. This seductive medium-bodied wine offers a youthful palate of juicy raspberry and dark plum, alongside the dusky warmth of leather, liquorice, mocha and cinnamon, with a saline streak encased in layered silky tannins.

In the Vineyard: Once again, the effect of lockdowns saw a smaller team at work in the vineyard, without our usual international backpaker support, making winter pruning, all done by hand, particularly challenging. A very early budburst gave us a long flowering period this vintage, something experienced in most grape-growing regions in the country. Veraison (colour change and softening of the berries) also came extraordinarily early, so in an unprecedented move, we started netting even before the end of December.

Our vineyard team meticulously created an open vine canopy by hand, removing excess foliage to allow air movement to dry the fruit and sunlight to penetrate. Over many years, the application of organic soil health-enhancing products has clearly benefited us, producing healthier vines better able to withstand disease.

Although the drought conditions of 2020 were not repeated in 2021, we carefully monitored the fruit's ripeness through a warm summer and hand-harvested an exceptional quality crop. As with most regions, our yield for this vintage was about 20% lower than the previous year, reflecting a cooler spring during the flowering period.

In the Winery: In the winery, each of the 4 varieties was destemmed and crushed separately into small open-top fermenters. A selected yeast instigated fermentation, with the rising 'cap' of skins initially hand-plunged four times daily. As alcoholic fermentation proceeded, the plunging regime was decreased to avoid over-extraction.

After a period of post-fermentation maceration to add structure and balance, the wine was racked, the skins gently pressed, settled, then aged in new, 1 and 2 year old French oak barriques. After 12 months, selected barriques were blended, bottled without fining and then bottle-aged before release.

Aging Potential: Totally approachable now, but in stable cellaring conditions, will continue to evolve and develop further complexity over the next 5-8 years.
