



2015

Viticulture

The grapes are sourced from two organic vineyards in the Wairau Valley of Marlborough. One located in the Rapaura region and is un-irrigated while the second is located towards the Upper Wairau on Fareham Lane.

Winemaking

The grapes were picked mid April and allocated into different parcels for fermentation allowing a range of components for blending.

A small parcel was co-fermented with 5 specially selected yeasts. This combination of aroma releasing yeasts is unique and adds complexity to the wine.

Another parcel (approx 10%) was taken to barrel for fermentation with natural yeast to create texture and body to the wine.

All components are kept on yeast lees as long as possible until blending, adding greater flavour and softness to the wine. Careful blending with these parcels has produced this wine of interest and complexity.

The grapes are fully certified organic by BioGro New Zealand.

Analysis

Alc 13.0%, pH 3.2, Acidity 7.2 g/L, Residual Sugar 3.0g/L

Tasting Notes

The first thing you will notice is the intense aroma of this wine. Tropical fruits with a citrus finish that makes the wine last in the mouth. There is great weight on the palate with a texture that makes you want to go back for more.

This wine will drink well anytime complementing white meats, salads and seafood.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

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