

Naturalist



2014 | Production - 4114 bottles

HARVEST DATA

Picking Dates	12th March - 20th April 2014
Brix	21.0 average
Vine Age	28 yrs average
Yield	1.8T/acre or 29 hl/ha
Clones	Abel, Pommard, Syrah MS
Vineyards	Home

WINEMAKING

Whole Bunch	100 %
Destemmed	0 %
Fermentation Vessel	5000L Stainless Tank
Maceration Time	0
Barrel selection	Nil
Elevage	3 months in tank. Bottle fermented and conditioned
Bottling Date	June 2014

WINE ANALYSIS

Alcohol	12.6 %
Acidity	5.2 g/L
pH	3.33
Sugars	0.0 g/L

WINEMAKERS NOTES

Our latest wine modeled on the classic Petillant Naturel style of France. This year we've banked on the quality of old vine fruit from our home vineyard to deliver a fresh perspective of our site. Picked early to retain fresh acidity and subdues alcohol levels, the wine is truly raw and unabashed. Cloudy by Design, nothing has been added or taken away save a small addition of SO2 to deliver this pretty little monster to the bottle. Drink as you like but we enjoy it best fully cloudy so invert the bottle for thirty seconds prior to opening to integrate the lees. Flavours float between cranberry and pomegranate with a touch of fennel and chalk. The palate weight is dry and clean quite moreish. It's a refreshing number to enjoy in the garden this summer. Try it with a light morrocan dish that brings pomegranate into play, or perhaps just a good old fashioned turkey and cranberry sauce this Christmas day.

CAMBRIDGE ROAD

CAMBRIDGE ROAD VINEYARD LTD.
32 CAMBRIDGE ROAD, MARTINBOROUGH, 5711, NEW ZEALAND
PHONE: + 64 6 306 8959 FAX: + 64 6 306 8222 EMAIL: INFO@CAMBRIDGEROAD.CONZ

Truly crafted New Zealand wine

WWW.CAMBRIDGEROAD.CONZ