

2011 TERRAVIN TE AHU

INTRODUCTION

Founded in 1999, TerraVin is a boutique Marlborough winery with a dedicated focus on growing and making exceptional hillside Pinot Noir and Sauvignon Blanc. *Terra* being Latin for Earth, the name reflects a deep emphasis on terroir.

TerraVin draws fruit from three sites stretching across the revered Southern Valleys of Marlborough. These hillside vineyards are afforded their true expression through low yields, gentle handling and winemaker Gordon Ritchie's intuitive approach.

'Te Ahu' is a Maori term that describes a new pathway, a new generation or beginning, reflecting the philosophy of this wine. Through very low yields, intensive vineyard management, hand harvesting, indigenous ferments and ageing in 500L French oak puncheons, Te Ahu fuses beautifully ripe Sauvignon characters with winemaking complexity to produce a truly individual wine. Made in limited quantities.

FRUIT SOURCE

Cowley Vineyard, Ben Morven, Southern Valleys

Planted in 1999. Soils layered with gravel and seams of clay.

Calrossie Vineyard, Southern Wither Hills

North West facing hillside; light top-soil overlays clay-bound gravel which is overlaid by ancient wind-blown sea silts.

VINE DENSITY & CANOPY MANAGEMENT

2,222 plants per Hectare. Guyot pruning with vertical shoot position canopy management.

Hand pruning, leaf plucking, shoot thinning and crop thinning are practiced in all our vineyards.

TASTING NOTE

This Te Ahu is showing a star-bright pale yellow colour. The complex and savoury nose shows notes of ripe nectarines, candied citrus, coffee beans and toasted almonds. The palate is round, smooth and dry, full bodied and textured. Racy acidity gives great backbone which leads to a long and aromatic finish.



VINTAGE

A moderate yielding vintage with a good flowering that was backed up by a classic Marlborough summer. The smaller berries ensured good concentration and the warmth ensured nice balance of acid, PH and lower alcohols.

Hand harvested into 10kg bins
Harvested in 2 lots on 4th and 9th April 2011
Brix 23.1 -23.5
6 tons per hectare

WINEMAKING

Hand-picked and whole bunch pressed, the wine was fermented using indigenous yeasts and aged in French oak puncheons over 16 months.

Barrels; 500L French oak puncheons
Coopers; Damy and Tonnellerie de Mercurey
Bottled 28th November 2012

13.4 % alc. by vol. | TA: 8.8 g/L | RS: 4.8 g/L

CONTACT

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