

## March 2021, WAG Tasting Notes

### 1. **Akarua, Bannockburn Pinot Gris, 2019**

Glacial terraced vineyard, schist soils.

Hand-harvested, part barrel ferment, off-dry, lees stirred.

Apples, nectarines, a touch of spice.

The palate extends its bright stonefruit flavours, a

tingling hint of ginger and swirl of citrus at the edges.

The illustration on the label is of New Zealand's Alpine

Daisy. This native thrives in our desert mountain

location and, much like our wines, embodies a moment

of beauty captured in a wild, unforgiving place.

### 2. **Mount Difficulty Bannockburn, Pinot Gris, 2018**

The Mt Difficulty vineyards are nestled along the banks

of the Kawarau River in Bannockburn. This perspective

provides sheltered heat over the summer and ensures a

long ripening period through to late April. Considered

winemaking in this Pinot Gris has led to a full textured

palate which displays classic characters of citrus and

nectarine.

The warmer vintage of 2018 resulted in ripe melon,

white fleshed stonefruit, pear and fresh ginger aromatic

notes. The palate displays these same characters in

abundance focusing on ripe succulent peach and pear

notes, while the mid palate is full, creamy and well

textured. The wine has a rich, spice infused finish.

The fruit was hand harvested in top condition from the

13<sup>th</sup> March to the 4<sup>th</sup> April. The fruit was processed in a

reductive manner, with the juice settled for a week prior

to being racked clean. The wine was fermented with

indigenous yeast, the wines were fermented cool to help

maximise varietal character. All the components were

left on gross yeast lees for four months post fermentation

with weekly stirring to help enhance the complexity and

textural aspects of the wine. It was bottled in September.

### 3. **Roaring Meg, Pinot Noir Rose, 2019**

Named after a local stream rich in character and history,

Roaring Meg wines are about celebrating the essence and

attitude of Central Otago.

Roaring Meg Pinot Noir Rose has been carefully made

using selected grapes from our premium Central Otago

vineyards. Traditional winemaking techniques, including

12 hours of skin contact, bring the bright raspberry and

red cherry characters to the fore. Exuding fresh and

intense berry flavours. Serve chilled for maximum enjoyment.

One for the record books and a vintage of two halves.

There was exceptional warmth from September to late January, before cooling off through February and Autumn. With the warm start we got underway early; this warm settled weather continued through flowering and fruit set. The potential crop was well set, yet small as a result of the cool December in 2016. The vineyards really started to dry out through December and January with irrigation struggling. With the arrival of February, temperatures plummeted to below average and rainfall was well above average. These cool and wetter than average conditions persisted right through harvest. The cool, late Summer/Autumn period enabled berry ripening through a cooler period providing ripe fresh characters.

#### **4. Providore, Luminaire, Blanc de Noir, 2018.**

It takes resilience and determination to survive and thrive in our beautiful but harsh backyard of Central Otago.

From the first people to set foot here, to the surveyors and goldminers, farmers, orchardists and wine growers – these hardworking people have done just that.

Generation after generation they have shaped the land.

At Providore, we make wine that honours these remarkable people: lower colour skins, larger berry size and the very pretty fruit flavours. The fruit was handpicked, then gently the whole bunch pressed to minimise colour pickup.

Pale peach with clear hues. Perfumed with melon, white peach, red apple, musk, honeysuckle and rose petal, with hints of cinnamon.

Sam Kim, Wine Orbit said: ‘It’s gorgeously lifted on the nose, leading to a beautifully weighted palate that’s juicy and flavoursome. The wine offers pristine fruit flavours together with elegant mouthfeel and fine texture, making it refined and engaging.’

93/100 from Wine Orbit.

#### **5. Picnic, Two Paddocks, Pinot Noir, 2018**

\*\*\*\* Sam Neill’s Vineyard!!!!

Featuring the Proprietor’s Grandfather, Sidney Neill, on the label of our perennial favourite – the wine to enjoy every day and a wonderful introduction to the pleasure of Central Otago Pinot Noir.

This fruit was sourced from Two Paddock's own vineyards in Alexandra, Gibbston and Bannockburn.

Picnic Pinot Noir is made in a diminutive style aimed to reflect the characters that Central Otago Pinot does so very well – black and red cherry fruit, spice and a generosity that keeps you reaching for the next sip.

Our certified organic Pinot is hand-harvested, fermented and matured in French oak.

May we suggest – alfresco with friends in the shade, a long white table cloth in mid-summer. As much for the trout stream as an interval at the Opera.

#### **6. Black Peak, Pinot Noir, 2018**

Black Peak stands proud and tall at 2289m, being the iconic snow-capped alp that dominates the Wanaka lakefront vista.

This delicate Black Peak Pinot Noir was handcrafted in Wanaka from grapes grown in a boutique vineyard on the terraces of the Queensberry Hills, overlooking the mighty Clutha River.

This wine is impressively ripe and complex on the nose, displaying dark cherry, blueberry, game, truffle and roasted almond characters. The palate shows excellent fruit purity combined with elegant savoury complexity.

It is beautifully ripe, silky and harmonious, backed by plenty of supple tannins, finishing long and delectable.

At its best: now to 2024.

#### **7. Minaret Peaks, Lake Wanaka, Pinot Noir, 2016.**

The small Minaret Peaks vineyard covers just one hectare on the glacial moraine slopes above Lake Wanaka.

Planted in 1993, the mature vines yield well-balanced fruit, ripened by Wanaka's long summer and mild autumn. The grapes are hand harvested and crafted to produce a wine of character and finesse.

#### **8. Mount Difficulty, Bannockburn Late Harvest Riesling, 2017**

“Surely the king of wine varieties, this style shows the versatility of Riesling. This is an overtly sweet, dessert style of wine. The wine is produced by leaving the grapes on the vines well after the main harvest has

finished to ‘concentrate up’ with the help of the botrytis fungi.” Allan Scott, Tasting Notes.

Long Gully vineyard is perched atop the banks of the Kawarau River and is one of the oldest sites in Bannockburn, planted in 1992.

A long dry autumn allowed us to harvest late in the season to produce a sweet style, displaying a balance between natural acidity and residual sugar (62 g/L)

Jasmine aromas combine with white peach and nectarine brought into check by an undercurrent of grapefruit zest.