



Region

Marlborough

Harvest Dates

19th May and 8th June 2009

Brix at Harvest

28 - 38

Analysis at Bottling

pH	3.1
T.A.	8.3g/l
Residual Sugar	240g/l
Alcohol	9.0%

Cases produced 2000 cases

Viticultural Practice

Planting density:	2.8 x 1.5 metres
Trellis systems:	100% Vertical Trellis
Yield:	4.4 tonne/ha
Canopy management:	Trimmed x 2 Leaf plucked x 1

FORREST BOTRYTISED RIESLING 2009

Winemaker's Vintage Report

2009 was very much decided by how much faith you put in research by Dr Mike Trought and his colleagues of the Marlborough Wine Research Centre on predicting the next vintage crop, 10 months before harvest. We had been observing the development of the crop prediction model and had the faith! - The model predicted a 30-40% increase in the number of bunches of grapes. This knowledge allowed us to drastically reduce the number of buds laid down at winter pruning; hence reduce the number of shoots that grew in spring, reducing the numbers flowers and bunches per vine, therefore our crop at harvest was, (a modest 7-8 ton/Ha). For those that did not heed the warning, the season involved endless rounds of crop reduction procedures, a costly exercise mostly done by hand or those who choose to do nothing produced excess yields of below average quality fruit (and who wanted that after the record 2008 vintage)!!

Climatically the growing season was wonderful, just the right amount of rain in spring, summer sunshine, then a dry cooler autumn harvest. In fact the weather during harvest was so good that I was often heard saying that vintage 2009 was boring!! Where had the adrenalin rush of impending doom, gone over harvest? All in all, one of the best vintages in the last 10 years right across our range of grapes.

Botrytised Riesling Profile

Forrest 2009 Botrytised Riesling is drawn from three vineyards located within the Wairau Valley. Two are on geologically young, stoney, free draining gravels close to the river; producing intense citrus aromas and pristine crisp acidity. The third, within the Brancott Valley, lies on geologically older soils, crushed stones with a portion of clay which gives the fruit flavours of stone fruit and Asian spice, softer acidity and tremendous mouth texture. Harvest occurs 4-8 weeks after normal physiological ripens and, climate dependent, varying degree of Botrytised berries - 40-90%. All fruit was hand selected, slowly pressed, cool fermented, cold settled, blended, fined and filtered prior to bottling.

Tasting Notes

This 2009 sweet wine is gorgeous - adding to a long pedigree of superb Forrest, Marlborough Botrytis Rieslings. It's deliciously ripe, exudes lovely citrus fruit, apricot and spice flavours, Botrytised honeyed fragrance, finely poised, crisp pure and rich. A world class sweet wine.

Dr John Forrest
Owner/Winemaker

