



GRÜNER VELTLINER 2013



Region
Marlborough
Harvest Dates
1st-9th of April
Brix at Harvest
21.4
Analysis at Bottling
pH 3.1
T.A. 7.3g/l
Residual Sugar 3.5g/l
Alcohol 12%

Viticultural Practice
VSP Two canes
(2.7 x 1.5m density)
Shoot thinned x 1
Crop thinned x 1
Leaf Plucked x 1
Hand Harvested
Yield:
6 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2013 reminded me very much of vintage 2011 – a mild temperate summer with regular small amounts of rain which resulted in healthy vines with active green leaves through to a slightly (5-7 days) earlier harvest.

Unlike 2011, however, crop levels were not excessive, coming in exactly on estimate 6-10 tonne/ha, depending on varietal. This was due to the relatively low per vine bunch number, determined by poor flowering conditions in the previous 2012 vintage which counter-balanced the higher berry number per bunch and individual berry size due to ideal growth conditions. So, overall a very good quality vintage, viticulturally straight forward, with ideal conditions, weather wise over the 3 week harvest period.

THE DOCTORS' GRÜNER VELTLINER PROFILE

GrünerVeltliner (Pronounced Grew-nerVelt-lee-ner) is Austria's signature white grape varietal and is grown in most of its wine regions. It produces wine styles ranging from dry and minerally on steep rocky hillside sites to aromatic and rich wines from deeper loess soils.

The flavour profile can range through grapefruit, ripe citrus, white pepper, stone fruit, herbs and honey. We have planted our Grüner Veltliner on our Condors Bend vineyard in the centre of the Wairau Valley. These soils are classic Marlborough, free draining soils: silty/stony riverbed derived. This variety can be vigorous and needs careful tending to avoid excess crop levels; diligent shoot removal, crop thinning and leaf plucking help maintain vine balance.

TASTING NOTES

Our fourth vintage of this emerging alternative varietal with an alluring aromatic nose of chamomile, greengage plums, ripe citrus and candied lemon peel. On the palate citrus and greengage plum flavours with a hint of star anise and nutmeg and the subtle signature finish of white pepper. The wine is dry on the palate, with good length and fresh acidity.

EXCELLENCE THROUGH INNOVATION



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