

# Churton



New World wine tempered with Old World style

## 2013 PETIT MANSENG

### WINE ANALYSIS

**Name:** Churton Marlborough Petit Manseng

**Vintage:** 2013

**Wine Maker:** Sam Weaver

**Alcohol:** 10.5%

**pH:** 2.83

**TA:** 10.8 g/l

**Residual sugar:** 83g/l

**Cellaring:** 15 + years

**Food match:** Foie Gras frais, Goats Cheese



### VINEYARD

Churton's exceptional hillside vineyard above the Waihopai Valley was first planted in 2000 with a European approach, close vine spacing and high density (approx. 5,000/ha). We manage the vineyard according to principles of biodynamics and organics. Our Petit Manseng is on a spectacular slope that faces North West overlooking the Waihopai Valley and up towards the Richmond mountains. These young vines were the first Petit Manseng planted in New Zealand and are already showing huge potential. Early flowering and late ripening; the long growing season and high intensity of sunlight hours our vineyard supplies really suit this variety. Picked 11th May at 28 Brix.

### WINEMAKING

Hand picked, then pressed and settled for 24 hours, racked to old 300 litre barrels for a long slow ferment. Cooling slows the ferment and the wine is then fined and filtered and returned to barrel. Aged in barrel for 11 months our Petit Manseng is filtered and bottled by hand.

### TASTING NOTE

Intensely aromatic with lemon rind, quince and wax on the nose leading through to a medium sweet palate of pine nuts & very ripe apple/quince like fruit with a burst of sherbet acidity and fine mineral finish. Autumn sunlight in a glass.