

## CHURTON MARLBOROUGH PETIT MANSENG 2015

Vintage | 2015

Wine makers | Sam Weaver, Ben Weaver

Alc | 11.6% RS | 69 g/l

pH | 2.88 TA | 9.1 g/l

Cellaring | up to 10 years

Bottles produced | 2082 x 500ml

Food match | Get creative with this multifaceted wine, our Petit Manseng complements an array of dishes from goats cheese, foie gras and sushi through to apple tart tatin.

**VINEYARD** | Our distinctive hillside vineyard above the Waihopai Valley was 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. The first to be planted in New Zealand, our Petit Manseng is on a spectacular slope facing northwest. The 2015 growing season was early for both bud burst and flowering. To ensure fruit quality we shoot thinned in November and green harvested and removed laterals prior to veraison. A late ripening variety, we hand picked our 2015 Petit Manning on the 20<sup>th</sup> April. The distinctively golden hued berries had an average brix of 26.7 balanced by 12.1 g/l TA.

**WINEMAKING** | After whole bunch pressing, juice was settled for 12 hours then fermented in a combination of 300 and 500 litre seasoned barrels. When the sugar acid balance was nearing its optimum we cooled the barrel hall, encouraging slow fermentation for a further 3 months. Another 14 months in barrel ensued before a polishing filtration and hand bottling in June 2016.

**TASTING NOTE** | Bright pale lemon in colour, our Petit Manseng has a complex, aromatic bouquet of spiced ripe baked quince with an intriguing background of lanolin and aromatic honey. In the mouth the wine starts medium sweet but ends quite dry. The palate is complex and layered with fine direction towards the tight crisp and mineral like acidity on the finish. Great length of flavour, mouth watering.

