



RM
WINES

ONE OFF

2010 Late Harvest Semillon

Hawke's Bay, New Zealand

FROM THE VINEYARD

Autumn 2010 was long and for the most part dry, with only a little rain falling late March setting up perfect conditions for our One Off late harvest. Fruit came from alluvial river terraces, west of Maraekakaho in Hawke's Bay. The vineyard was picked over three times as we selected the sweetest golden coloured fruit, along with dried botrytis bunches. This combination has meant an intensely flavoured and perfectly balanced wine.

WINEMAKING

Fruit was crushed without destemming into our airbag press. Juice and grapes were soaked for around six hours before the press was started and juice drained off. A 24 hour pressing cycle followed insuring every last drop of this sweet viscous juice was captured. The juice was then settled for a few days with some natural finings used to ensure it was clear and ready for ferment. A wild fermentation followed in barrel, with pretty simple winemaking after that. The finished wine was left on lees through winter, then filtered and bottled before harvest, 2011.

WINEMAKER'S COMMENT

Wines like this are enjoyed all around the world, before, during and after dinner. Lemons, honey, sweet golden hay and natural sweetness from a late harvest, along with a little botrytis for complexity, are balanced by a bright natural acidity.

Alcohol 13.5%

RS 84 grams/litre