

## CHURTON MARLBOROUGH PETIT MANSENG 2018

Vintage | 2018 Winemakers | Sam Weaver, Ben Weaver

Alc | 11% RS | 74 g/l pH | 2.78 TA | 11.5 g/l Cellaring | 10 years Bottles produced | 2865 x 500ml

Food match | We really like this wine as an aperitif or with sushi and sashimi. It's amazingly good with fresh oysters. Serve with caution with most desserts, though a classic apple pie works very well.

*Churton*



**VINEYARD** | Our distinctive hillside vineyard above the Waihopai Valley was planted in 2000 with a European approach; close vine spacing and at 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 thrives within our only northwest facing vineyard block - the 10% slope capturing the intensity of the afternoon sun. Early bud burst at the end of September was followed by shoot thinning to ensure vine balance and flowering took place just before Christmas. Mid February welcomed veraison which was followed by a green harvest and laterals being removed from the fruit zone. In 2018 we had a warm season with significant wet weather before harvest but our Petit Manseng, naturally resistant to botrytis, was largely unaffected. We handpicked our Petit Manseng nearly a month early on 9th April. Grapes were very clean and ripe with 25% raisined berries measuring 26.7 Brix, 2.83 pH and 11.5 TA.

**WINEMAKING** | Our Petit Manseng was delivered in 14kg baskets. The grapes were whole bunch pressed very slowly to extract the juice. The resulting juice was settled without further clarification for 12 hours. The wine was then fermented and aged in seasoned large format barrels for a total of 12 months before a light filtration and bottling in June 2019.

**TASTING NOTE** | Light green gold in colour, our 2018 Petit Manseng has a complex, aromatic bouquet of fresh quince, pineapple and almond. In the mouth, the wine starts sweet and delicate but it is quick to boast a concentrated mid palate of fresh pip fruit with a hint of mango. It has an appealing minerality and faint chalky texture emerges, quite typical of the varietal, adding complexity to the wonderful persistence of flavour. A classic Churton Petit Manseng.

