



## CLIMATE AND GEOGRAPHY

New Zealand is known for Marlborough Sauvignon Blanc. However, there are a number of grape varieties grown within this very diverse landscape. In fact, the North and South Island couldn't be more different. The North Island is warmer but the South Island has a stronger rain shadow effect because of the Southern Alps and is far drier. The one thing both isles have in common is that they are both moderated by the Pacific Ocean. New Zealand has an extreme maritime climate - no region is more than 150 km away from the sea. Because of this, the Pacific has a large influence over the region. The ocean moderates temperatures, keeping them just warm enough in the summer and cool, but not bitterly cold in the winter in most regions. Sea breezes help reduce disease pressure and keep New Zealand's wines vibrant and fresh. The sun also has a large impact. The Ozone layer is thinner here, and Aotearoa receives 40% more UV rays than winegrowing regions in the Northern Hemisphere. So, the ample sunshine in Marlborough, Nelson, and Hawke's Bay has a strong effect on the vines. Central Otago benefits from the rain shadow of the Southern Alps, and, unlike the rest of New Zealand, has a continental climate. The summers are warm and pleasant, and the winters have just the right amount of cold. The major grape varieties grown in New Zealand are similar throughout the regions. However, with such a vast difference in climate and soil types, the wines couldn't be more unique.

### KEY TO INTENSTIY SCALES Guide to each wine variety's intensity notes.

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MEDIU

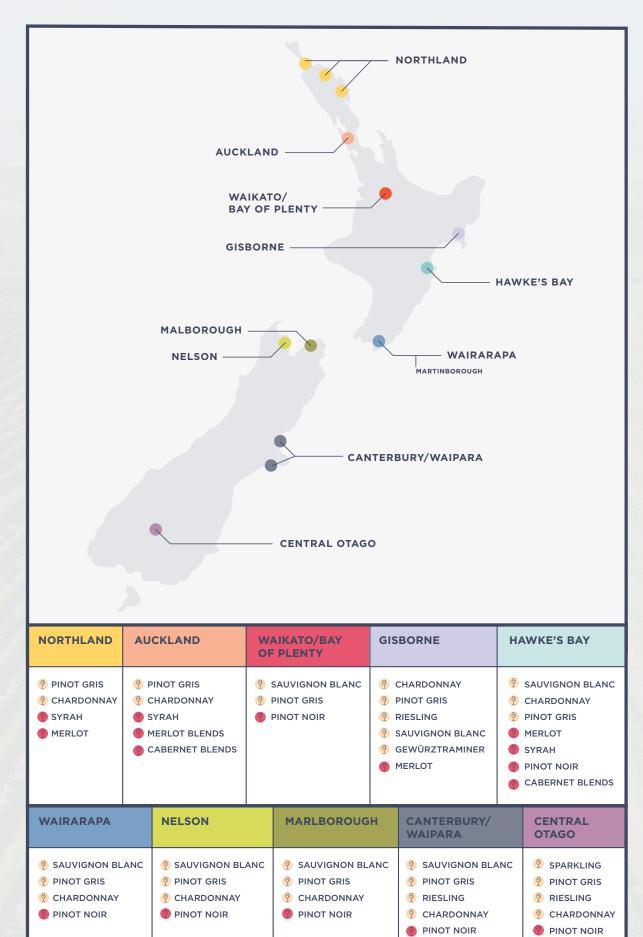
BODY

LOW ALCOHOL <12% MEDIUM 12-13.5% HIGH 13.5+%

# HISTORY

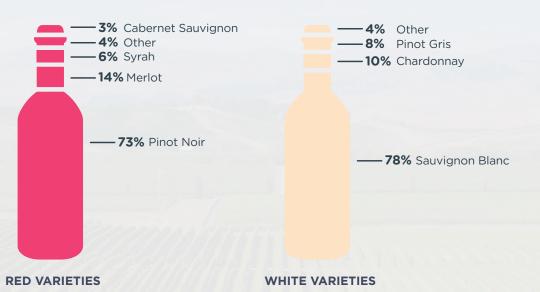
Māori arrive in Aotearoa New Zealand
Dutch explorer Abel Tasman arrives in New Zealand
British explorer James Cook arrives
Missionary Samuel Marsden plants grapevines at the Bay of Islands
James Busby becomes the earliest recorded winemaker in New Zealand wine and the Church takes on a prominent role in the wine industry
New Zealand's unique, greywacke soil is first described by a German scientist
French Missionaries plant grapes in Hawke's Bay
Gold is found in Central Otago
A flood makes the Ngaruroro river change course, creating the Gimblett Gravels
Dalmatian immigrants arrive, plant grapes, and improve New Zealand's winemaking techniques
An earthquake completely changes the layout of Hawke's Bay
Wine sales are heavily restricted, and consumption is low
Wineries are allowed to sell to retail shops and restaurants for the first time
Grapevines are first planted in Central Otago
Sauvignon Blanc is first planted in Marlborough
The Gimblett Gravels are planted for the first time
Sauvignon Blanc gains popularity overseas
Government encourages and incentivises replanting of older vineyards
Sauvignon Blanc exports hit \$18 Million
Sauvignon Blanc Exports hit \$1.86 Billion

## Discover NEW ZEALAND



## WINE PRODUCTION & LABEL TIPS

#### **TOP PRODUCING VARIETIES**



WINE CENTRAL CELLARS HAWKE'S BAY SYRAH-2020

13% ABV

New Zealand wine growing areas are separated based on geography. These boundary lines are legally protected and referred to as Geographical Indicators (GI). So, you cannot use the Nelson GI unless the grapes are actually grown in Nelson. These Gls can be located within one another for example, the Hawke's Bay GI is within the larger North Island GI. There aren't any restrictions on how the grapes are grown or turned into wine.

> 85% of grapes must come from the region printed on the label.

85% of grapes varities used to make the wine must be what's printed on the label.

85% of grapes must have been harvested during the vintage listed on the label.

## **SPARKLING**

#### WHERE TO FIND THEM: Marlborough, Central Otago, Hawke's Bay, Gisborne

Made using Méthode Traditionnelle or the Champagne method, the bubbles are created via a second fermentation inside the bottle versus inside of a tank. These wines come in a range of sweetness levels and in both non-vintage and vintage styles. When Pinot Noir is added to the blend, it contributes red fruit aromas such as raspberry and cherry blossoms.

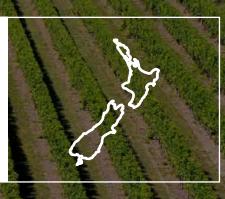




# FRESH UNOAKED WHITES

SI 11 11 11

WHERE TO FIND THEM: Everywhere!



#### BODY ----0----0 SWEET ..... TANNIN 0....0....0 ACIDITY .... ALC .....

#### SAUVIGNON BLANC Major Regions: Marlborough, Hawke's Bay

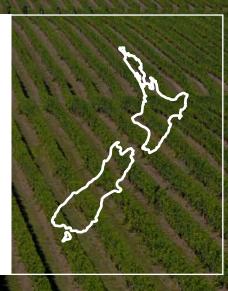


ð	Mango
Ø	Gooseberry
<u></u>	Cut Grass
Ŵ	Capsicum



## **RICH OAKY WHITES**

WHERE TO FIND THEM: Everywhere!





CHARDONNAY Major Regions: Hawke's Bay, Marlborough, Gisborne

#### LOOK FOR





## SOFT FRUITY REDS WHERE TO FIND THEM: Central Otago, Marlborough, Wairarapa **PINOT NOIR** BODY •----• LOOK FOR SWEET •----• Cherry Domegranate TANNIN •••••• 🍏 ----- Strawberry 🛛 🧞 ------ Fresh Herbs ACIDITY •----• 🥙 ----- Black Raspberry 🌇 ------ Warm Spice ALC •----) ----- Plum

## SPICY REDS

WHERE TO FIND THEM: Hawke's Bay, Auckland



BODY	•••••
SWEET	••
TANNIN	••
ACIDITY	••
ALC	••-

# SYRAH LOOK FOR Image: Observe to the serve to the

## **POWERFUL REDS**

WHERE TO FIND THEM: Hawke's Bay, Auckland





#### CABERNET SAUVIGNON BLENDS

#### LOOK FOR



 BODY
 • · · · • • · · • •

 SWEET
 • · · · • • • • • •

 TANNIN
 • · · • • • • • • •

 ACIDITY
 • · · • • • • • • • • •

 ALC
 • · · • • • • • • • • • • •

#### MERLOT BLENDS

