

Martinborough Vineyard

Handcrafted Excellence in Wine

Tasting and Technical Notes

2010 Marie Zelig Reserve Pinot Noir

PHILOSOPHY	Marie Zelig Hermance Frere was the first winemaker in the Wairarapa, planting a selection of vines in the late 19 th century. Decades later her great, great niece married Derek Milne – a pioneer of modern day Martinborough winemaking and one of the founders of Martinborough Vineyard. We have named this wine in honour of her pioneering spirit which we see reflected in our company's history. Previously we have made 'Reserve' Pinot Noirs but in 2003 we made our first Marie Zelig Pinot Noir, which sold out on release, and this was followed with releases of the 2006 and 2008. Marie Zelig Pinot Noir is the finest reflection of what we believe we can achieve. This wine is extremely scarce with only 1868 bottles produced.
VINEYARD	Our very best Pinot Noir blocks are also our oldest blocks, with vines up to 30 years old (in 2010) making them some of New Zealand's oldest Pinot Noir vines. These vineyard blocks are all on the renowned Martinborough Terrace which is famed for its deep, free draining, ancient riverbed soils that make it ideal for producing ultra-premium Pinot Noir. The vines are all tended by hand with lateral removal and leaf plucking carried out on the eastern side of the vines to ensure open canopies and fully ripe grapes.
VINEYARD BLOCKS	Home Block – Original Plantings from 1980, 10/5 clone on own roots Duncan's Paddock – Clone 5 on Scharzmann rootstock, planted 1990 Wharekauhau – Abel and 115 clones on 101-14 rootstock, planted in 1998
HARVEST DATES	10 th – 12 th April 2010
CLONES	5, 10/5, Abel and 115
HARVEST ANALYSIS	pH 3.29 -3.57 TA 7.45 – 9.00g/L Brix 23.5 -25.0
VINIFICATION	All blocks were carefully hand harvested at optimum ripeness and then passed over a sorting table for further selection. About 15% of the grapes were whole bunch fermented and the rest fully destemmed. The wine underwent a cool pre-ferment maceration (15°C) for 5–6 days and spent 24 days on skins before being pressed to French oak barrels. Seven barrels out of a possible 450 were selected as being our very best. These were racked and blended in August 2011 and then left to settle for a further seven months in tank. This wine was bottled without fining and has been aged for twenty months in bottle before release.
WINE ANALYSIS	Alc 13.9% pH 3.68 TA 6.25g/L
THE SEASON	2010 was a very nervous year for grape-growers in Martinborough. The season started off inauspiciously with six frosty nights in a row. Spring was cool and very windy. We entered summer at least two weeks behind average and with January being grey, cloudy and wet things weren't looking flash. Thankfully a brilliantly warm, sunny March and April followed, in fact autumn provided one of the warmest Aprils on record and was also very dry with only 52mm of rain falling in March and April combined.
BOTTLING DATE	26 th March 2012
TASTING NOTES	A kaleidoscope of aromas on the nose – bright red fruits, subtle Asian spices and lingering herbal notes come together to form a complex and beguiling Pinot Noir. From our oldest vines we get texture and richness in the mid palate whilst the cooler conditions experienced in the summer have lent a lovely long and vibrant acidity that brings the wine together. This wine is what we believe Martinborough Vineyard Pinot is all about – lovely depth and richness, layers of flavour and great balance rather than raw dominating power or extraction. With careful cellaring this wine will improve in bottle and cellar gracefully for at least 15 years.