



Wild South

**MALBOROUGH
PINOT GRIS**

2010

WINE OF NEW ZEALAND

750 ML

13% ALC

Wild South

2010

Wild South describe their wines as the 'real taste of Marlborough', besides the spin, this is just a great white wine that makes a change from all the Sauvignon Blanc of the region. It shows varietal aromas of pear, apple and honey before a well-structured and slippery mouthfeel that's full of peach and honey flavours. Great drinking with spicy Asian dishes or grilled fish with a Moroccan influence.

*750 ml
Product of New Zealand
ALC 13%*

*Return for refund where applicable
Enjoy our product responsibly*

<http://www.wildsouthwines.co.nz>



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Our Wine

Wild South Vineyards is a privately owned and operated boutique winery producing quality wines in Marlborough's premium grape growing region in New Zealand. Wild South specialises in the varietal wines for which the Marlborough region is already famous – Sauvignon Blanc, Riesling, Chardonnay and Pinot Noir.

Located in the lower reaches of the Waihopai Valley on the sunny southern side of Marlborough's Wairau Valley, in the northern most part of New Zealand's South Island, Wild South focuses on the premium varietals of Sauvignon Blanc, Riesling, Chardonnay and Pinot Noir. Wild South is dedicated to producing only top quality premium wines that will enhance Marlborough's worldwide reputation for excellence.



New Zealand History as wine makers

Wine making and vine growing go back to colonial times in New Zealand. British Resident and keen oenologist James Busby was, as early as 1836, attempting to produce wine at his land in Waitangi.[1] In 1851 New Zealand's oldest existing vineyard was established by French Roman Catholic missionaries at Mission Estate in Hawke's Bay.[2] Due to economic (the importance of animal agriculture and the protein export industry), legislative (prohibition and the temperance) and cultural factors (the overwhelming predominance of beer and spirit drinking British immigrants), wine was for many years a marginal activity in terms of economic importance. Dalmatian immigrants arriving in New Zealand at the end of the nineteenth and beginning of the twentieth century brought with them viticultural knowledge and planted vineyards in West and North Auckland.



Typically, their vineyards produced sherry and port for the palates of New Zealanders of the time, and table wine for their own community. The three factors that held back the development of the industry simultaneously underwent subtle but historic changes in the late 1960s and early 1970s. In 1973, Britain entered the European Economic Community, which required the ending of historic trade terms for New Zealand meat and dairy products. This led ultimately to a dramatic restructuring of the agricultural economy. Before this restructuring was fully implemented, diversification away from traditional protein products to products with potentially higher economic returns was explored. Vines, which produce best in low moisture and low soil fertility environments, were seen as suitable for areas that had previously been marginal pasture. The end of the 1960s saw the end of the New Zealand institution of the "six o'clock swill", where pubs were open for only an hour after the end of the working day and closed all Sunday. The same legislative reform saw the introduction of BYO (bring your own) licences for restaurants. This had a profound and unexpected effect on New Zealanders' cultural approach to wine.[citation needed] Finally the late 1960s and early 1970s noted the rise of the "overseas experience," where young New Zealanders traveled and lived and worked overseas, predominantly in Europe. As a cultural phenomenon, the overseas experience predates the rise of New Zealand's premium wine industry, but by the 1960s a distinctly Kiwi (New Zealand) identity had developed and the passenger jet made the overseas experience possible for a large numbers of New Zealanders who experienced first-hand the premium wine cultures of Europe

Climate and soil

Wine regions are mostly located in free draining alluvial valleys (Hawke's Bay, Martinborough, Nelson, the Wairau and Awatere valleys of Marlborough, and Canterbury) with notable exceptions (Waiheke Island, Kawarau Gorge in Central Otago). The alluvial deposits are typically the local sandstone called greywacke, which makes up much of the mountainous spine of New Zealand.

Sometimes the alluvial nature of the soil is important, as in Hawke's Bay where the deposits known as the Gimblett Gravels represent such quality characteristics that they are often mentioned on the wine label. The Gimblett Gravels is an area of former river bed with very stoney soils. The effect of the stones is to lower fertility, lower the water table, and act as a heat store that tempers the cool sea breezes that Hawke's Bay experiences. This creates a significantly warmer meso-climate.

Another soil type is represented in Waipara, Canterbury. Here there are the Omihiri Hills which are part of the Torlesse group of limestone deposits. Viticulturalists have planted Pinot Noir here due to French experience of the affinity between the grape type and the chalky soil on the Côte-d'Or. Even the greywacke alluvial soils in the Waipara valley floor has a higher calcium carbonate concentration as can be witnessed from the milky water that flows in the Waipara River. The Kawarau valley has a thin and patchy top soil over a bed rock is schist. Early vineyards blasted holes into the bare rock of north facing slopes with miners caps to provide planting holes for the vines. These conditions necessitate irrigation and make the vines work hard for nutrients. This, low cropping techniques and the thermal effect of the rock produces great intensity for the grapes and subsequent wine.

The wine regions in New Zealand stretch from latitudes 36°S in the north (Northland) (comparable in latitude to Jerez, Spain), to 45°S (Central Otago) in the south (comparable in latitude to Bordeaux, France). The climate in New Zealand is maritime, meaning that the sea moderates the weather producing cooler summers and milder winters than would be expected at similar latitudes in Europe and North America. Maritime climates tend also to demonstrate higher variability with cold snaps possible at any time of the year and warm periods even in the depth of winter. The climate is typically wetter, but wine regions have developed in rain shadows and in the east, on the opposite coast from the prevailing moisture-laden wind. The wine regions of New Zealand tend to experience cool nights even in the hottest of summers. The effect of consistently cool nights is to produce fruit which is nearly always high in acidity.

Pinot Noir

Pinot Noir is a grape variety whose importance in New Zealand is greater than the weight of planting. Early in the modern wine industry (late 1970s early 1980s), the comparatively low annual sunshine hours to be found in NZ discouraged the planting of red varieties. But even at this time great hopes were had for Pinot Noir (see Romeo Bragato). Initial results were not promising for several reasons, including the mistaken planting of Gamay[citation needed] and the limited number of Pinot Noir clones available for planting. One notable exception was the St Helena 1984

Pinot Noir from the Canterbury region. This led to the belief for a time that Canterbury might become the natural home for Pinot Noir in New Zealand. While the early excitement passed, the Canterbury region has witnessed the development of Pinot Noir as the dominant red variety. The sub-region Waipara has some interesting wines. Producers include Pegasus Bay, Waipara Springs, Muddy Water, Omihiri Hills and Black Estate.

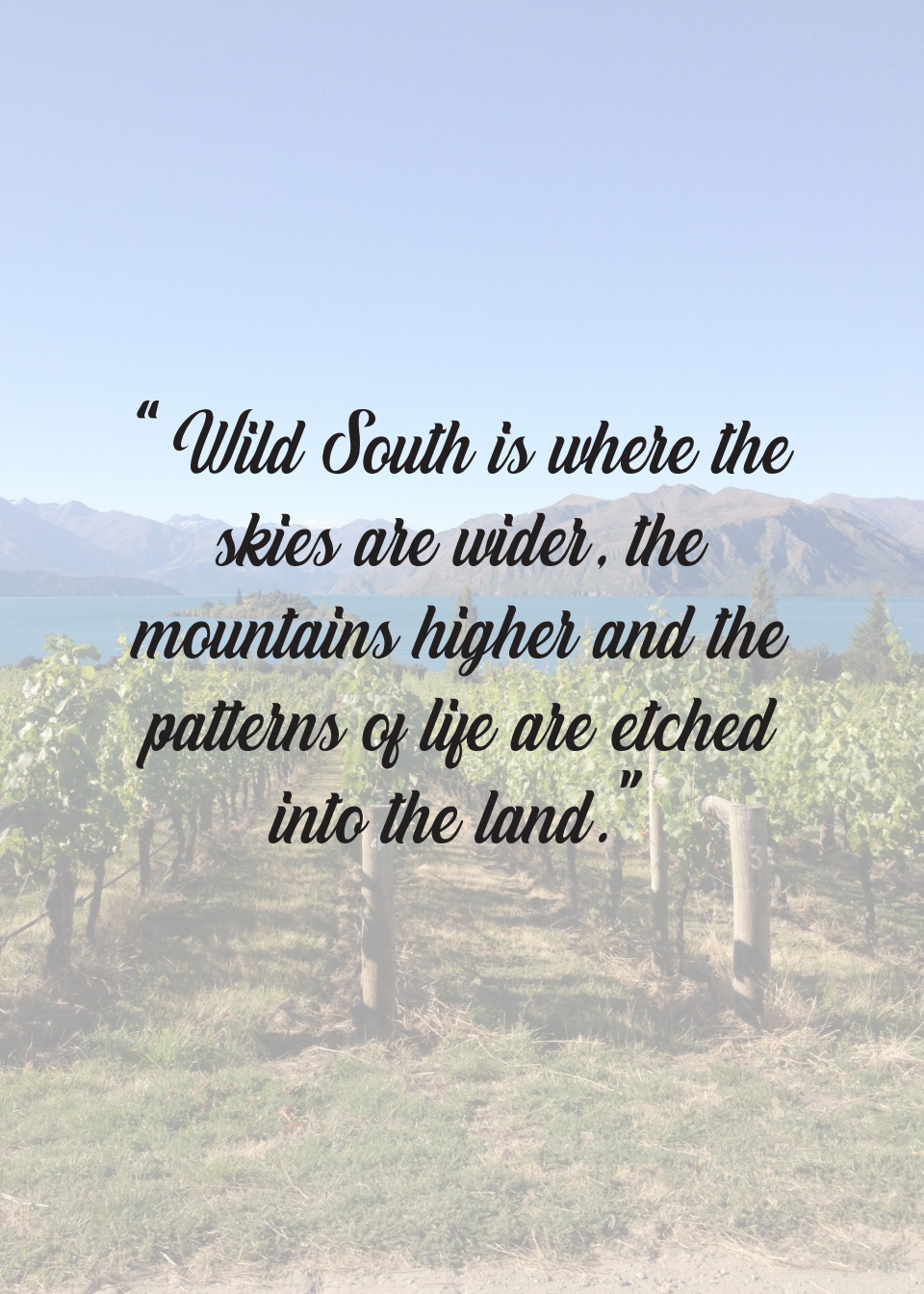


The next region to excel with Pinot Noir was Martinborough on the southern end of the North Island. Several vineyards including Palliser Estate, Martinborough Vineyards, Murdoch James Estate and Ata Rangi consistently produced interesting and increasingly complex wine from Pinot Noir at the end of the 1980s and into the 1990s. In a recent blind tasting of New Zealand Pinot Noir featured in Cuisine magazine (issue 119), Michael Cooper reported that of the top ten wines, five came from Central Otago, four from Marlborough and one from Waipara. This compares with all top ten wines coming from Marlborough in an equivalent blind tasting from last year. Cooper suggests that this has to do with more Central Otago production becoming available in commercial quantities, than the relative qualities of the regions' Pinot Noir. As is the case for other New Zealand wine, New Zealand Pinot Noir is fruit-driven, forward and early maturing in the bottle. It tends to be quite full bodied (for the variety), very approachable and oak maturation tends to be restrained. High quality examples of New Zealand Pinot Noir are distinguished by savoury, earthy flavours with a greater complexity.

White

In white wines Chardonnay and Sauvignon Blanc predominate in plantings and production. Typically Chardonnay planting predominate more the further north one goes, however it is planted and produced in Central Otago. There is no discernible difference in styles for Chardonnay between the New Zealand wine regions so far. Individual wine makers and the particular qualities of a vintage are more likely to determine factors such as malolactic fermentation or the use of oak for aging. New Zealand Sauvignon Blanc has been described by some as "alive with flavors of cut grass and fresh fruits", and others as "cat's pee on a gooseberry bush" (but not necessarily as a criticism). Other white varieties commonly include (in no particular order) Riesling, Gewürztraminer, and Pinot Gris, and less commonly Chenin Blanc, Pinot Blanc, Müller-Thurgau and Viognier. Riesling is produced predominantly in Martinborough and south. Thesame may be said with less forcefulness about Gewürztraminer (which is also planted extensively in Gisborne). Pinot Gris is being planted increasingly, especially in Martinborough and the South Island. Chenin Blanc was once more important, but the viticultural peculiarities of the variety, particularly its unpredictable cropping in New Zealand, have led to its disfavour. Milton Estate in Gisborne produces an example of this variety. The market success of Sauvignon Blanc, Chardonnay and lately Pinot Noir mean that these varieties will dominate future planting.





*“ Wild South is where the
skies are wider, the
mountains higher and the
patterns of life are etched
into the land. ”*

Wild South

Choosing a name for a new wine brand is a lot like naming a newborn – you have to pick something that sounds perfect for today and well into the future. Though you can't be 100% certain what your offspring will turn out like, you have to hope that it will be imbued with the positive traits of your personality! And you know that in time you will have little control over it – once it goes off into the big wide world alone – so meanwhile you do your utmost to combine all the best elements you can offer in a special nurturing environment...

We chose the name 'Wild South' because it reflects the raw beauty of Marlborough, while the wines are created to reflect the unique character and spirit of a region that has captured the attention of wine lovers around the globe.

Today the Wild South range is still in its infancy. In the years to come we can watch it grow - together!

Why Marlborough?

Marlborough has the highest sunshine hours in New Zealand. During the ripening period of February to April, the daytime temperatures are between 20 and 28 degrees C with night time temperatures dropping as low as 4 degrees C. This fluctuation of temperatures brings out the exquisite fruit flavours that have made Marlborough one of the world's premium wine producing regions. Marlborough is located close to the centre of New Zealand, on the north-east corner of the South Island, due west of Wellington city. For centuries the region has offered safe harbour to travellers sailing to the spectacular South Island: first the Maori traders and war parties and then explorers like Captain James Cook and Dumont d'Urville. These days, it's a idyllic tourist destination for visitors seeking fine wine and gourmet food experiences. The commercial hub is Blenheim, population 30,000. Originally a provincial service town to the farming community, Blenheim is increasingly geared towards urban lifestyle, visitor needs and the dominant wine industry, a meld of modern sophistication and relaxed ambience. North is Picton, population 3700, seaport gateway to the stunning Marlborough Sounds. Marlborough is synonymous internationally for its distinctive, herbaceous Sauvignon Blanc. It is New Zealand's largest winemaking region with over 140 wineries and 300 grape growers and over 24000 hectares planted in grapes, mainly Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Pinot Gris and Gewurztraminer. Marlborough is also known for its idyllic Sounds – sunken valleys which create a network of tranquil clear waterways amidst regenerating and virgin native forests. The Sounds are home to treasured bird and sealife – terns, shags, herons, blue penguins, dolphins, seals, and native forest birds, all easily viewed by private boat or charter tour. The renowned 71km Queen Charlotte Track, a 3-4 day walk, curls around these coves and inlets and along skyline ridges between the breathtaking Kenepuru and Queen Charlotte Sounds.

Winemaker, Christie Brown

About the Winemaker: 30 something, Christie Brown, is a New Zealand winemaker to take seriously. With her formal training (Eastern Institute of Technology, Hawkes Bay; Winemaking Degree, Charles Sturt University of Australia), her experience at both CJ Pask Wines and Montana's Church Road Winery before coming to Sacred Hill Wines and her natural skill, Christie has an excellent grasp of cool climate wines and is overseeing the production of some of the very best.

White Label Range

Wild South's White Label range is made from estate grown grapes and other fruit sourced from closely managed grower vineyard sites throughout both Wairau and Awatere valleys. Careful site selection and Wild South's grower relationship ensure the consistent quality of grapes used. Widely available, Wild South's White Label portfolio consists of Sauvignon Blanc, Riesling, Chardonnay and Pinot Noir.

Grapes for both wines were sourced from the Waihopai and Awatere Valleys and once again this vintage has come up trumps producing wines which are rich in aroma & ripe in flavour. According to Christie it was a luxury vintage thanks to a long dry autumn which allowed for a steady growing period without the stress of rain. "As our vineyard in the Waihopai Valley matures, the pinot vines perform better and better. Although young, this wine shows great fruit, acid and oak giving it wonderful structure and balance. I am really interested to see how this wine develops over time," says Christie. The 2010 Marlborough Pinot Gris has a brilliant, old gold appearance with warm and inviting aromas of ripe pear and rich quince. This gives the wine a lifted heady fragrance which is softly balanced by delicate floral notes. The palate continues to surprise with sweet lemon and lime notes which give way to a lingering tropical banana and melon finish. Our second new release, the 2010 Pinot Noir is an intense bouquet of cinnamon and spice which flows into a wonderfully rich fusion of ripe cherries and Omega plums. This richness is balanced with a subtle hint of toasted oak. The palate gives a seamless flow of velvet tannins mixed with warm earthy notes. Zesty baked plums add to an intense lingering finish.

Awards

Wild South strikes gold in Australia Wine Show
Wild South Pinot Gris wins gold at International Cool Climate Wine Show
Sacred Hill Vineyards has claimed gold for its 2011 Wild South Marlborough Pinot Gris, at the International Cool Climate Wine Show in Australia.
Up against some of Australia's, New Zealand's and Europe's best cool climate wines, Wild South's classic Pinot Gris infused with nashi pear flavours and spiked with baking spices tickled the tongues of judges to take out one of the top Pinot Gris awards.

"We're thrilled with the results," says Wild South's Marlborough winemaker Kel Dixon.

"The 2011 growing season experienced exceptional cool climate conditions, and by fermenting the fruit at cool temperatures we were able to achieve full aromatic expression and vivacity of the vintage, an award-winning combination," says Kel.

Wild South also took home a bronze medal for its 2011 Marlborough Pinot Noir. The International Cool Climate Wine Show received a total of 645 entries from 130 wineries, and 26 gold medals were awarded by chairman of judges, Mike DeGaris. Showcasing the best Cool Climate Wines, the event attracts winemakers, vineyard owners, sommeliers and wine enthusiasts from around the world.

