



Winemaker: Alan McCorkindale | www.alanmccorkindale.com | VEG ORG

We are a family business with a passion for creating boutique wines with distinct style and flair, using traditional French winemaking and growing techniques. Established by Alan and Mary McCorkindale in 1996 with the planting of a small vineyard in the Waipara Valley, in the South Island of Aotearoa, New Zealand.

Alan is widely regarded as one of New Zealand's leading winemakers with 40 years experience, including in Burgundy, Champagne, Alsace, the Rheingau, Hunter Valley and Tasmania. He has a long list of trophy successes in the Air New Zealand Wine Awards and the International Wine Challenge in London.

Sauvignon Blanc – Marlborough, NZ

Colour: Pale straw.

Aroma: Aromas of gooseberry, hawthorn, citrus and hints of stone fruits.

Palate: Vibrant, dry, with a racy acid backbone, delicate and intense with distinctive minerality and flintiness, and a very long finish.

Technical: Single Vineyard Sauvignon Blanc harvested from the volcanic Greywacke stone soils of our “Awatere River” vineyard in Marlborough, New Zealand. This vineyard consistently produces intensely flavoured grapes with good natural acidity. Machine harvested at night, gently crushed and pressed, then fermented with aromatic yeasts. Wine aged “sur lies” minimal filtration and stabilisation, hand labelled with no compromise on quality.

Grape: Sauvignon Blanc.



Pinot Gris – Waipara Valley, NZ

Colour: Straw-gold.

Aroma: Fig, pear, backed by apple and hints of roasted almonds.

Palate: Dry and elegant with soft acid, textural phenolics and subtle layers of complexity.

Technical: ‘Single Vineyard’ Pinot Gris harvested from the clay/limestone-rich slopes of ‘Montserrat Vineyard’ in New Zealand’s Waipara Valley. This close planted, low yielding vineyard is unirrigated, with ungrafted, low vigour vines. The 2014 season was defined by low crops, high sunshine hours and an early harvest. Gently crushed and pressed, “wild yeast” fermentation, minimal filtration and stabilisation, hand labelled, with no compromise on quality.

Grape: Pinot Gris.



‘Single Barrel’ Pinot Noir – Waipara Valley, NZ

Colour: Garnet colour.

Aroma: Aaromas of raspberry, brambles, and blueberry, and hints of exotic spices.

Palate: The palate is focussed and concentrated, savoury, with gentle tannins, subtle oak and a very long finish.

Technical: Single Vineyard Pinot Noir harvested from the clay / limestone slopes of the “Montserrat Vineyard” in New Zealand’s Waipara Valley. This close planted, low yielding vineyard is unirrigated, with ungrafted vines. Traditional Burgundian winemaking has created a New Zealand Pinot Noir in an “Old World” style. This Pinot Noir has a garnet colour and is a multilayered, complex wine.

Grape: Pinot Noir.





LAWSON'S DRY HILLS

MARLBOROUGH

Winemakers: Marcus Wright & Rebecca Wiffen | www.lawsonsdryhills.co.nz | 

Lawson's Dry Hills is currently the only New Zealand wine producer to hold both ISO14001 (Environmental Management) and ISO14064 (carbon zero) accreditations. Combine more than 25 years' experience with an inquisitive spirit, the result is a perfect balance of knowledge and innovation. These two traits can be found in every bottle of Lawson's Dry Hills wine – wonderful, top quality fruit from our carefully nurtured vineyards transformed into imminently drinkable wines using modern winemaking techniques. The dedicated bunch of people who make up our small team at Lawson's Dry Hills are very 'hands on', living and breathing every part of the viticultural and winemaking process.

Sauvignon Blanc – Marlborough, NZ

Colour: Pale straw with green hues.

Aroma: The nose features passionfruit and floral notes with an underlying lime and herbaceous character.

Palate: The palate is fresh, clean and bursting with intense fruit flavours, the wine's texture belies the wine's fruit driven nature. This Sauvignon Blanc is concentrated with lovely minerality and a hint of lees/wild fermentation character.

Technical: A blend of five different vineyards representing a wide range of soils (alluvial silts, gravels, clay) and micro climates. Each vineyard brings its own unique range of flavours and texture to the finished wine. Enjoy now or cellar for up to four years.

Grape: Sauvignon Blanc.



Pinot Gris – Marlborough, NZ

Colour: Pale straw.

Aroma: Fragrant lemon, red apple and stone-fruit aromas.

Palate: Quite a dry yet richly textured palate with fresh, bright fruit characters and a gentle acidity.

Technical: The winemaking for this wine was very straight forward. We are simply seeking to express the wonderful characters we get from these vineyards. The grapes were gently pressed and fermented at cool temperatures to retain the naturally occurring, fresh fruit character. Fermentation was stopped with just a hint of residual sugar and the wine was bottled here at the winery. Cellar for two to three years.

Grape: Pinot Gris.



Pinot Noir – Marlborough, NZ

Colour: A lovely burgundy hue.

Aroma: A warm, inviting nose of strawberry, raspberry and a touch of smoky, vanillin oak.

Palate: Ripe berry flavours are matched with a lovely soft mouthfeel and fine silky tannins.

Technical: The grapes were gently crushed into small, open-top fermenters and they were held cold for five days before being inoculated with specially selected yeast. During fermentation the wine was hand-plunged three times a day to gently extract colour, tannin and flavour from the skins. The resulting wines were left on skins for seven days post-ferment before pressing to predominantly old French oak barriques (just 10% new). The wine was blended after ten months maturation in barrel. Cellar for two to three years.

Grape: Pinot Noir.





Winemakers: Marcus Wright & Rebecca Wiffen | www.lawsonsdryhills.co.nz | 

From selected vineyards within the Marlborough province, these blocks represent the geographic diversity of the region and offer diverse flavour profiles. Ten Rocks is 100% certified sustainable and Toitu certified carbon zero as is all of the Lawsons Dry Hills winery.

Ten Rocks Sauvignon Blanc – Marlborough, NZ

Colour: Pale straw with green hues

Aroma: Delightful passionfruit, citrus and grassy, herbaceous characters.

Palate: This is a wonderfully expressive wine from a fantastic vintage. Small quantities but great flavours! The palate is very approachable with bright, fruity flavours, a gentle acidity and lovely crisp finish.

Technical: A great vintage with ideal weather, so we could pick each block at the perfect time, giving the best possible flavours. After careful pressing, the juice was fermented in tank at cool temperatures to retain all the natural aromas and flavours. After fermentation the chosen tanks were blended to produce this deliciously aromatic and flavoursome wine.

Grape: Sauvignon Blanc.

