



# JULICHER ESTATE

MARTINBOROUGH, NEW ZEALAND



Julicher Estate is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavours. It has collected various gold medals and Julicher Pinot Noir is amongst the Top 50 Pinot Noir in the country.

The company was founded 16 years ago by Wim Julicher when he planted the winery's first vineyards on the Te Muna Terraces. Not afraid of new challenges, the Julicher family toiled away to establish their 20 hectares of vineyards from bare land. The Te Muna terraces are recognised world-wide as some of the best terroir in New Zealand. The unique microclimate of Te Muna Road plus the free-draining alluvial gravel soils which are rich in minerals make this area ideal for the production of small parcel specialist wines.

While Julicher Estate specialises in making top quality Pinot Noir, the vineyard also produces excellent Chardonnay and Sauvignon Blanc. It nevertheless has remained a boutique winery with a current production of around 5000 cases per year. It is run by the charming couple Wim Julicher and Sue Darling.

Winning the Champion Wine of the Show at the Air New Zealand Wine Awards in 2009 for their Pinot Noir has had a major impact on the business. Since then there has been rapid growth in restaurant listings locally, and an increased demand in exports (now exporting to 10 countries).



# JULICHER ESTATE

## 99 ROWS PINOT NOIR 2014

One of the must-try wines of New Zealand.

### Varietal: Pinot Noir

Winery:	Julicher Estate	Wine region:	Martinborough
pH:	3.57	Alcohol:	13.8%
Residual sugar:	<1g/l	TA:	5.3 g/l
Closure:	Screwcap	Cellaring potential	2019+

### Tasting Note

Dark ruby red. Perfumed with aromas of plums, cherries and red berries. Fleshy and full-bodied wine with flavours of plums and spice. Well structured with balanced acidity, fruit and tannins, and a long velvety finish.

### Winemaking

The grapes were hand-harvested and de-stemmed into small open top vats for fermentation. The must received a 2 to 4 day cool pre-fermentation maceration before the fermentation began. The cap was treated with a punch down 2 times daily during the peak of fermentation. After fermentation finished, the wine was pressed into new and old French oak barrels for maturation and underwent complete malolactic fermentation in the spring. 5% new oak and in barrels for 10 months. The wine was racked off lees and blended.

### Reviews and accolades

„Must taste NZ wine“ – Michael Cooper

Gold – New Zealand International Wine Show 2016

