



ROCK FERRY

MARLBOROUGH, NEW ZEALAND



Rock Ferry Wines was launched in 2005 by grape grower Tom Hutchison and his wife Fiona. They started off with small amounts of Sauvignon Blanc, Pinot Gris, Riesling and Chardonnay.

"A modern take on tradition" sums up the Rock Ferry winemaking philosophy. For them, making authentic as well as making the best wines they can wine is very important, Hence, All grapes are hand harvested and hand sorted across a table. Rock Ferry allow natural yeasts the ability to do their thing wherever possible. Sulfur is sparingly used and the wines are bottled with minimal fining and filtration.

Embodying the old world philosophy of oak supporting fruit in wine a range of traditional oak vessels are used. For example, puncheons are used for the white wines and for some of the Rock Ferry Central Otago Pinot Noir to express the floral characters of the fruit. The wines are released when they are ready, which means they allow the wines to mature. You will therefore find that the vintages of some of the wines are older than a lot of other Marlborough wines.

Their aim is simply to make good, authentic wine – wine that is a pure expression of the variety and site and encompasses the complexity, texture and balance that all good wine requires.



ROCK FERRY

SAUVIGNON BLANC 2014

Stylish, tightly structured 2014 vintage



Varietal: Sauvignon Blanc

Winery:	Rock Ferry	Wine region:	Marlborough
Winemaker:	Tom Hutchison	Alcohol:	13%
Residual sugar:	4.2 g/l	TA:	7.7 g/l
Closure:	Screwcap	Cellaring potential:	2019+

Tasting Note

Expressive tropical fruit aromas and floral notes on the nose are complemented by crisp, mineral acidity - while a hint of oak adds texture and structure to the palate.

Winemaking

The grapes were harvested in the cool morning and the juice cold settled for 48 hours prior to racking to stainless steel tanks and a portion (15%) to seasoned oak for ferment. Cultivated yeast was used for the tank portion while indigenous yeast was used for the oak portion. The wine was then racked and left to mature on fine lees for 4 months before bottling.

Reviews and accolades

4.5 stars - Michael Cooper

9/10 – Liam Steevenson, MW

ROCK FERRY

PINOT GRIS 2013

This stylish pinot gris shows lovely aromas and a pure sense of place.



Varietal: Pinot Gris

Winery:	Rock Ferry	Wine region:	Marlborough
Winemaker:	Tom Hutchison	Alcohol:	13.5%
Residual sugar:	7 g/l	TA:	5.4 g/l
Closure:	Screwcap	Cellaring potential:	2018

Tasting Note

Inviting aromas of baked pear and spice lead to a palate showing excellent varietal definition. The silken texture, obtained from low cropping vines (4.4T/ha) is complimented by the depth of flavour.

Winemaking

The wine is made with minimal intervention, hand harvested, whole bunch pressed, using free run juice only. We use a mixture of cultured yeast and wild yeast, and a mixture of stainless steel barrels and seasoned oak puncheons. The wine is matured on lees for 6 months.

Reviews and accolades

4.5 stars - Michael Cooper

8/10 – Liam Steevenson, MW

4.5 stars – Sam Kim

ROCK FERRY

PINOT BLANC 2013

Something like two vineyards of pinot blanc in the whole of Marlborough. Here's one. A beautifully expressed rendition of the variety with an elegantly fragrant bouquet.

Varietal: Pinot Blanc

Winery:	Rock Ferry	Wine region:	Marlborough
Winemaker:	Tom Hutchison	Alcohol:	13.5%
Residual sugar:	5.5 g/l	TA:	6.1 g/l
Closure:	Screwcap	Cellaring potential:	2018+

Tasting Note

Musky aromas with hints of orange blossom on the nose, the palate is richly textured and weighty with good focus and length. With age the wine will develop a lovely toasted almond, rich baked caramel and apple tart character.

Winemaking

Hand harvested whole bunch pressed, using free run juice only, the juice is lightly settled then fermented predominantly in stainless steel with cultured yeast - 12% of the juice went into 3 year old puncheons to ferment naturally.

Reviews and accolades

4.5 stars - Michael Cooper

9.5/10 – Liam Steevenson, MW

„Undoubtably the most interesting wine I have tasted from New Zealand this year.“



ROCK FERRY

RIESLING 2013

Delicate, pure and elegant.



Varietal: Riesling

Winery:	Rock Ferry	Wine region:	Marlborough
Winemaker:	Tom Hutchison	Alcohol:	12.5%
Residual sugar:	6 g/l	TA:	7.6 g/l
Closure:	Screwcap	Cellaring potential:	2023

Tasting Note

Stone fruit and tropical notes on the nose with a focused palate showing citrus lime flavours backed by a structure of fine acidity, giving length and weight.

Winemaking

The grapes were hand harvested and whole bunch pressed then the juice was fermented in stainless steel with cultured yeast creating a wine that retains the purity of varietal expression.

Reviews and accolades

94/100 – Sam Kim

18/20 – Raymond Chan

ROCK FERRY

PINOT NOIR 2012

Very distinctive Pinot Noir from the Bendigo sub-region of Central Otago.



Varietal: Pinot Noir

Winery:	Rock Ferry	Wine region:	Central Otago
Winemaker:	Tom Hutchison	Alcohol:	13.5%
Residual sugar:	<1 g/l	TA:	5.5 g/l
Closure:	Screwcap	Cellaring potential:	2020

Tasting Note

Ripe dark cherry and plum aromas with hints of Central Otago wild herbs. The palate is concentrated yet beautifully balanced with silky fine grained tannins providing the framework for ageability and development of flavour.

Winemaking

The grapes are de-stemmed into open top French cuves and left to cold soak for a week before spontaneous fermentation, which lasts for about 3 weeks. The wine is then pressed off into a mixture of seasoned and new (30%) French oak, where it matures for about 14 months before bottling, usually without filtering or fining.

Reviews and accolades

95/100 – Huon Hooke

94/100 – Sam Kim

92/100 – Bob Campbell MW

ROCK FERRY

TRIG HILL PINOT NOIR 2010

Graceful Pinot Noir from the Bendigo sub-region of Central Otago.

Varietal: Pinot Noir

Winery:	Rock Ferry	Wine region:	Central Otago
Winemaker:	Tom Hutchison	Alcohol:	13.6%
Residual sugar:	<1 g/l	TA:	5.4 g/l
Closure:	Cork	Cellaring potential:	2020

Tasting Note

Brooding ripe dark plum, boysenberry and swirling spice aromas with impressive focus and presence. The palate has smooth ripe tannins and a sweep of ripe dark cherry flavours layering up beautifully to a long powerful finish.

Winemaking

The fruit was hand harvested from the upper slopes of the vineyard, with an elevation between 380 and 420 metres. The aspect is North, North West. The fruit was de stemmed into French oak cives for natural fermentation with gentle hand plunging. Post ferment maceration was 20 days. It was then racked off into a mixture of seasoned and new (35%) French oak, and a mixture of puncheons and barriques, where it underwent malolactic fermentation and left to mature for about 17 months. It was then racked off lees and bottled, without filtering or fining.

Reviews and accolades

95/100 – Huon Hooke

94/100 – Sam Kim

92/100 – Bob Campbell MW

