



## WAIMEA ESTATE

### NELSON, NEW ZEALAND



Waimea Estate is a family business and one of the leading producers in Nelson. It is renowned for its aromatic wines and accumulated a great number of gold medals and trophies over the years.

Waimea works on the principle that to make great wine you need great grapes and so the wine quality and appeal begins in our vineyards. Year after year the estate harvests a quality crop - the direct result of paying careful attention to the integration of grape variety, rootstock and soil. Vine density, pruning, canopy management, soil cultivation and vine age all combine to influence the final quality of the wine they produce. The philosophy is to fully exploit all the advantages of our superior growing conditions and grapes - allowing the natural character of the grapes to shine by practicing minimal intervention in both the vineyards and winery. The Waimea wines are terrior rather than winery driven.

Waimea Estates is assisting local conservation groups in their efforts to protect this vulnerable and unique species. We are currently helping fund the Tuatara program at Natureland in Tahunanui, Nelson. Every purchase of Spinyback wines will provide direct funding to further education and conservation goals for the world's only remaining living link to the Dinosaur.



# WAIMEA SPINYBACK

## SAUVIGNON BLANC 2016

A great value for money Sauvignon Blanc with open and accessible flavours and a zingy finish that characterises New Zealand Sauvignon Blanc so well.

### Varietal: Sauvignon Blanc

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.35	Alcohol:	13%
Residual sugar:	4.4 g/l	Acidity:	7.05 g/l
Closure:	Screwcap	Cellaring potential	2018

### Tasting Note

Bright floral aromas, ripe citrus and melon greet the nose. The wine is equally rewarding on the palate with great fruit concentration, mineral derived texture and a long juicy finish.

### Winemaking

Fruit from three of our Estate vineyards comes together in this wine—each some kilometres apart, but all situated on the stony Waimea Plains.

The fruit was harvested early morning, for transport directly to the winery while still very cool, once processed the juice promptly pressed off to tank. Pressing was monitored so to separate free run and lightly pressed juice from hard pressed juice. The press cut being made when extraction of flavour was good and light phenolics were beginning to show in the juice.

Once a good level of clarification was reached, the juices were racked off with some pressings being returned to the mother juices. They were then inoculated for ferment with yeast chosen for its aptitude to express varietal characters and a good mouth-feel.

The ensuing ferments were kept cool to help to maintain primary fruit flavours. These ferments were arrested when good balance was found in each wine and the process of blending and finishing the wine begun.

### Accolades

**Silver - International Wine & Spirit Competition 2016**

**4.5 stars - Wine Orbit**



## WAIMEA ESTATE

### SAUVIGNON BLANC 2016

A wine that displays what New Zealand Sauvignon Blanc is famous for. Fruit from 5 estate vineyards on the Waimea Plains.

#### Varietal: Sauvignon Blanc

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.22	Alcohol:	13%
Residual sugar:	4,3 g/l	TA:	7,3 g/l
Closure:	Screwcap	Cellaring Potential:	2018

#### Tasting Note

Aromas of tropical fruit and citrus blossom which simply bloom from the glass! A suggestion of passionfruit on the nose is realised on the palate and punctuated by a juicy acidity. Scrumptiously fresh and textured the wine has an excellent long and persistent finish.

#### Winemaking

Three of our choicest Sauvignon Blanc vineyards and six different parcels of fruit feature in this wine. Prior to harvest each vineyard parcel was scrutinized for the attributes it would bring to the final blend. Once selected they were harvested early morning so to arrive at the winery cool - protecting the precious aromatics. Once at the winery the blurry eyed crush crew processed quickly to the presses. The pressing was closely monitored, free run and lightly pressed juice sent to the mother tank and only the hard pressings separated off. Our goal being to maximize the fresh aromatics typical to Sauvignon, whilst maintaining a delicate phenolic structure.

The juices were then cold settled to obtain a clarified juice and then inoculated with yeast chosen for its ability to contribute to the aromatic profile. The ensuing ferments were carefully mothered and arrested when the individual wines were harmonious. During the month of June as winter settled we switched on our heaters and tasted and scrutinized! Carefully grading the individual parcels and the most expressive, yet elegant, blend decided upon. The wine was then carefully finished ready for bottling early July- encapsulating summer!

#### Accolades

5 Stars

Sam Kim, Wine Orbit





# WAIMEA ESTATE

## SAUVIGNON GRIS 2015

A less well known variety with much character.



### Varietal: Sauvignon Gris

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.35	Alcohol:	14%
Residual sugar:	4.8 g/l	Acidity:	6.0 g/l
Closure:	Screwcap	Cellaring potential:	2018

### Tasting Note

Though recognisable as a cousin of Sauvignon Blanc, varietal nuance combined with superior ripeness gives this wine a roundness and intensity of fruit that projects it into a more tropical clime.

It bestows on the receiver heady aromas of honeysuckle and melon. Once imbibed, the gentle acidity perceived becomes enveloped in lush yellow fruit. It has a generosity of texture that is truly mouth-filling and lingering. A convivial aperitif and excellent partnered with Pacific fare. Traditional proteinaceous fining agents have not being used in this wine, it is therefore suitable for vegetarians and vegans.

### Winemaking

The fruit was processed gently and quickly to the press. The press cycle was carefully monitored, the free run and lightly pressed juice separated from the heavier more phenolic hard pressings. A press cut was made when the extraction of flavour was good and light, dusty phenolics were beginning to show in the juice. To draw out as much flavour as possible from this subtle, yet rich variety the hard pressings were fined and then returned to a portion of the free run juice.

The settled juice was racked to two tanks for separate ferments, so that two yeast strains to heighten the unique characters of this varietal could be utilized. The ensuing ferments were monitored and arrested when the acid and sugar best emphasized the fruit characters. One of the wines then spent a short period of time on fine lees to build in yet another layer of interest and texture. The two wines were then combined and prepared for bottling on the 28th of July - exactly 4 months later!

### Accolades

**Gold-Outstanding - International Wine & Spirit Competition 2015**

**Blue-Gold - Sydney International Wine Competition 2016**

**5 stars – Wine Orbit**

# WAIMEA ESTATE

## GRÜNER VELTLINER 2015

A less well known variety with much character.



### Varietal: Grüner Veltliner

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.35	Alcohol:	13%
Residual sugar:	3.3 g/l	Acidity:	6.0 g/l
Closure:	Screwcap	Cellaring potential:	2019

### Tasting Note

An appealing perfume of yellow fruit and florals. On the palate, fruit, dill and a little pepper are fortified and carried to a lingering finish on the by a mineral character typical to our vineyards here on the Waimea plains. Appearing scrumptiously dry and savoury this is an excellent and versatile food wine.

### Winemaking

All grapes were picked early on the days harvest schedule –the fruit was still beautifully cool when it arrived at the winery for processing. The parcels were quickly processed and early press cuts were taken so to have the crispest portion of these juices. Hard pressings were separated off to their own tank.

Each of the three juices were racked to their own tanks for ferment. Two were inoculated with an Austrian yeast strain chosen for its ability to enhance varietal characters, in particular the peppery-spicy note typical of Grüner Veltliner. The third juice was inoculated with yeast chosen for the fruit focus it offers. Each of the ferments were arrested just shy of dry when the wine seemed to fall into balance and looked pleasingly savoury. One of the wines then spent a short time on fine lees to add another layer of interest and texture to the final wine.

The three components were then blended in the last week of July and prepared for bottling in the first week of September.

### Accolades

- Blue-Gold - Sydney International Wine Competition 2017**
- Bronze – Decanter World Wine Awards 2017**
- Bronze – International Wine Challenge 2017**

# WAIMEA ESTATE

## ALBARINO 2016

One of the few Albariño from New Zealand.



### Varietal: Albariño

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.14	Alcohol:	12.5%
Residual sugar:	4.3 g/l	Acidity:	8.3 g/l
Closure:	Screwcap	Cellaring potential:	2019

### Tasting Note

Albariño, native to Galicia on the North Atlantic coast of Spain, is revered for its delightfully fresh aromatics and brisk acidity. Though still brisk, this offering is a touch softer than previous vintages while maintaining intense varietal aromas of white peach, orange blossom and the seaside. A fresh vibrant acidity on the palate balances ripe stonefruit and citrus peel, with an elegant chalky minerality to finish. Careful cellaring will reward an almond-like richness.

### Winemaking

Two parcels of Albariño come together to create this wine. One from our Hope vineyard on Main Road Hope and the other from the winery's immediate neighbour, the Harrey's. Both parcels were harvested in the second week of April. Once the fruit made the short jaunt to the winery it was quickly processed to the press. The press cycles carefully monitored and the hard pressings separated off.

Though geographically very close and on very similar soils the two parcels were uniquely characterful - perhaps due to clonal differences. To this end the juices were cold settled and racked to two tanks, for separate ferments. Two yeast strains were chosen - each for their ability to emphasize the gorgeous floral and breeziness of the variety and matched to the most compatible juice. The ensuing ferments were monitored and arrested when just a dash of residual sugar best emphasized fruit characters but did not distract from the icy freshness of this wine. The two resulting wines complimented each beautifully and were blended and prepared for bottling on the 29th of September.

### Accolades

**Bronze – Decanter World Wine Awards 2017**

**Silver – International Wine Challenge 2017**

**94/100 Bob Campbell MW**

# WAIMEA ESTATE

## PINOT GRIS 2016

Harvest 2016 was unusual in that it provided more than its fair share of challenges to test our nerve and skill as winegrowers. But our patience and perseverance was rewarded with this intensely flavoursome wine.

### Varietal: Pinot Gris

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.52	Alcohol:	13.5%
Residual sugar:	10.7 g/l	Acidity:	6.37 g/l
Closure:	Screwcap	Cellaring potential:	2019

### Tasting Note

Rich floral and white honey aromas dominate the nose of this Pinot Gris. These flavours carry through onto the palate where oily and chalky characters play off each other adding texture and interest to the wine. As an aperitif try with wedges of rock melon wrapped in prosciutto, or as the main it is a cinch with white meats and lightly spiced foods. Careful cellaring will reward with increased honeyed and savoury complexity.

### Winemaking

All five parcels of fruit were harvested very early morning so as to process the fruit icy cold. This helps to preserve aromatics and minimise phenolic pick up. We have significant skin contact time which we have found to promote flavour extraction in this sometimes overly subtle variety.

The pressing cycles were monitored and early press cuts made, each pressing fraction being treated separately. After three days cold settling to obtain a clarified juice each juice was racked off solids and the flavoursome pressing portions returned back to their original juice.

A selection of yeast was chosen for the ability to enhance body, texture and varietal aromas in the finished wine. Moderately cool ferments were employed in stainless steel tanks preserving freshness and fruit expression. Each of the five ferments were arrested with varying degrees of residual sugar. Each wine being carefully assessed to determine it's 'sweet spot' and overall balance while still considering how it would marry with the other components.

The wines were then aged on fine lees for several months to further enhance texture and richness on the palate. The most harmonious blend of these components was then debated and decided upon and the wine blended and prepared for its first bottling in July.

### Accolades

**Silver - NZ International Wine Show 2016**

**5 stars – Wine Orbit**





# WAIMEA ESTATE

## GEWÜRZTRAMINER 2015

Delightful aromatic wine, excellent with dishes to highlight the spice in.

### Varietal: Gewürztraminer

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.36	Alcohol:	13.5%
Residual sugar:	11 g/l	Acidity:	5 g/l
Closure:	Screwcap	Cellaring potential:	2019

### Tasting Note

This wonderfully perfumed wine has aromas of antique rose and fresh Turkish delight. These flavours are chaperoned across the palate by a chalky minerality and fine phenolics. Juicy acidity balances the off dry style and draws the wine out to a leisurely finish.

### Winemaking

Four separate, unique, parcels were harvested over an 11 day period for this wine. Three parcels were off the Waimea plains, though all were very different in flavour profile, and one from the heavier soils of Ruby Bay. Waimea scheduled the harvesting for early morning so the fruit arrived cool at the winery, all important for preserving aromatics and minimising excessive phenolic pick up in this variety.

The grapes were gently crushed and pressed with early cuts and the press fractions kept separate for a gentle fining and cold settling. Once clarified the juices were recombined with their pressings as the real intensity of flavour is found here. The juices were then inoculated with a selection of yeast strains chosen to enhance floral, nutty aromas and texture.

Each ferment was carefully monitored so that they were run at temperatures which allowed each yeast to perform its best. The ferments were stopped at the point where we felt they showed the greatest balance and expression. Each wine was then matured on light yeast lees to give further texture and richness to the palate. On the 2nd of July the four very different components were tasted, scrutinised and finally blended. The wine was then prepared for bottling.

### Accolades

**Silver - International Wine Challenge 2016**

**Silver Outstanding – Int Wine & Spirit Comp, London 2016**

**92/100, Bob Campbell, MW. "Waimea Estates, good wines at great prices. "This is a concentrated wine in an off- dry style, with classic varietal flavours and a to-die-for texture."**

**93/100 (5 stars) – Sam Kim, Wine Orbit**

**5 stars – Raymond Chan**





# WAIMEA ESTATE

## CLASSIC RIESLING 2015

A highly decorated, congenial lunchtime wine, stimulating aperitif or lively dinner companion - try with sticky pork ribs.

### Varietal: Riesling

Winery:	Waimea Estate	Wine region:	Nelson
pH:	2.89	Alcohol:	11.5%
Residual sugar:	12.5 g/l	Acidity:	8.2 g/l
Closure:	Screwcap	Cellaring potential:	2019+

### Tasting Note

Classic Riesling is made in an enduring style; steadfast aromatics, just off-dry with crisp acidity, fine phenolics and a stony minerality typical of fruit from the plains. The 2015 is brimming with floral, lime and white honey aromas. These flavours run through the palate which is drawn out to a long finish by the scrumptious texture and lip-smacking acidity.

### Winemaking

The fruit for our Classic Riesling 2015 was harvested on the 6th of April from our Hunter and Annabrook vineyards, both on the stony Waimea Plains. The Riesling was first up in the morning and arrived at the winery very early and very cold.

Once at the winery the parcels of grapes were processed to the press and the cycles carefully watched to separate out the free run and light pressings from the heavier more phenolic pressings. The press cut was made when the extraction of flavour was good and just light dusty phenolics were beginning to show in the juice.

We hoped to maintain the fresh aromatics typical to Riesling but also create a delicate phenolic structure to the wine. The hard press component was treated separately but then returned to the bulk of the juice as it was intensely flavoursome.

The clarified juices were racked to their ferment tanks and inoculated with a German yeast strain chosen for its ability to enhance and maintain the purity of fruit characters in Riesling. The ensuing cool ferments were arrested when a moreish level of sugar still remained but was well balanced by the acidity. The wines then spent a short time on fine lees before blending and finishing for bottling.

### Accolades

- Pure Silver - Bragato Wine Awards 2016
- Silver - San Francisco International Wine Competition 2016
- Silver - Air New Zealand Wine Awards 2016
- 5 stars – Wine Orbit



# WAIMEA ESTATE

## PINOT NOIR 2015

Harvest 2015 was notable across the country for a smaller crop than previous seasons. The upshot of the above conditions, and hence the smaller crop, being that we were rewarded with intensely flavoursome fruit.

### Varietal: Pinot Noir

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.64	Alcohol:	13%
Residual sugar:	2.3 g/l	Acidity:	5.55 g/l
Closure:	Screwcap	Cellaring potential	2019

### Tasting Note

A sultry perfume of dark ripe berries and sweet, soft spice are complemented by fleshy fruit and fine dusty tannins on the palate of our 2015 Pinot Noir. These impressions cling to the mouth and then slowly fade to a lingering finish. Savour alone or try alongside gently smoked lamb or game bird dishes. Resist now and careful cellaring for 3-5 years will enhance savoury complexity. No proteinaceous fining agents used therefore suitable for vegetarians and vegans.

### Winemaking

Five of the Estate vineyards are represented in this wine. All are on the stony Waimea Plains. Individual parcels of different clones of Pinot were harvested and processed with minimum crushing of the berries. The musts were then held at 10°C for a cold soak period of 5-10 days with the aim of extracting fruit characters and colour from the skins. The separate parcels were then fermented, yeast strains chosen to enhance specific clonal characters. During vigorous ferment the vats were pumped over twice a day to aid in extraction from the skins and aerate the ferment. Once dry the wines spent time soaking on the skins and were tasted daily to ascertain when the tannin structure was adequate. The wines were drained and pressed off skins, then had a short settling time before being racked off gross yeast lees and put to a barrel to undergo malolactic fermentation and maturation.

A selection of French Coopers were specifically chosen to help build the perfume, flavours and texture of this wine while still respecting the delicate character of Waimea Pinot off the Plains. After ten months in barrel the wines and individual barrels were assessed and the best blend assembled. The wine was then carefully prepared with a minimum of intervention for bottling March 2016.

### Reviews and accolades

**Silver Medal – San Francisco International Wine Competition 2016**  
**4.5 stars – Sam Kim (Wine Orbit)**



## WAIMEA ESTATE

### TREV'S RED 2015

A wine created for Trevor Bolitho, the patriarch of Waimea Estate. This is an excellent 'go-to' red for every household and gathering of friends. Easy to partner with food, e.g. venison, duck, mutton dishes

**Varietal: 70% Cabernet Franc, 25% Syrah, 5% Viognier**

Winery:	Waimea Estate	Wine region:	Nelson
pH:	3.6	Alcohol:	13%
Residual sugar:	1.5 g/l	Acidity:	6 g/l
Closure:	Screwcap	Cellaring potential	2019

#### Tasting Note

This wine has layers and interest we attribute to the co-fermentation of these three varieties. The Cabernet Franc, Syrah, and Viognier combination has aromas of violets, black plum, mocha and star anise. On the palate the wine is supple and flavoursome unwinding to a surprisingly long finish.

#### Winemaking

On arrival at the winery, the trio are de-stemmed with light crushing to a single stainless steel open-top vat for co-fermentation. An extended cold soak period is used to enhance the extraction of fruit flavours and colour.

The must is then inoculated with a Bordeaux yeast strain chosen for its ability to enhance tannin structure and create a supple mouth-feel in the wine. Regular and gentle pump-over's throughout fermentation further encourage the gentle extraction of colour and tannins.

The wine then has a post-ferment soak and when the tannins look in balance - is drained off skins and sent to a mix of new and seasoned oak barrels for malolactic fermentation and maturation for a total of 10 months.

#### Reviews and accolades

**4 stars – Sam Kim**

