



# Summerhouse Wine Co.

MARLBOROUGH

## Verdelho Marlborough 2013

*Our wines come from unique and inspiring vineyard sites across the various sub-regions of Marlborough. Hidden jewels, remote back breaking vineyards helping us write the next chapter in Marlborough's wine story. Our wines are an obvious reflection of the variety, region and vineyards and show lovely fruit purity and concentration.*

### COOL CLIMATE VITICULTURE & WINEMAKING

Marlborough's temperate, maritime influenced, climate provides ideal growing conditions and allows us to craft expressive wines with elegance and structure.

The 2013 growing season was typical Marlborough with warm, dry weather and plenty of sunshine throughout Spring and Summer. The vines responded with compact flowering and even sized berries. The Autumn was long and cool, giving the fruit an array of brilliant flavours and a lovely line of acidity.

The fruit for this wine comes from the first plantings of Verdelho in Marlborough. We hand harvested on four separate dates, enabling us to capture a broad spectrum of ripe fruit flavours.

At the winery we concentrate on preserving the pure fruit flavours and take a small batch focus to allow for careful flavour management and varietal expression. The fruit was whole bunch pressed, the juice then racked into seasoned Oak barriques where a combination of selected and wild yeasts were used for fermentation. Aging on lees with regular batonnage has built complexity, introducing the creamy autolysis that the wine displays.

### WINEMAKERS TASTING NOTE

An expressive, full bodied Verdelho, with lifted aromas of honeysuckle, kaffir lime and peach. A touch of spicy oak, combines with creamy nuances to add palate weight and complexity. A succulent wine with fine fruit flavours that linger to a gentle, silky finish. Only 1,600 bottles were made, each of them individually numbered.

### CELLARING

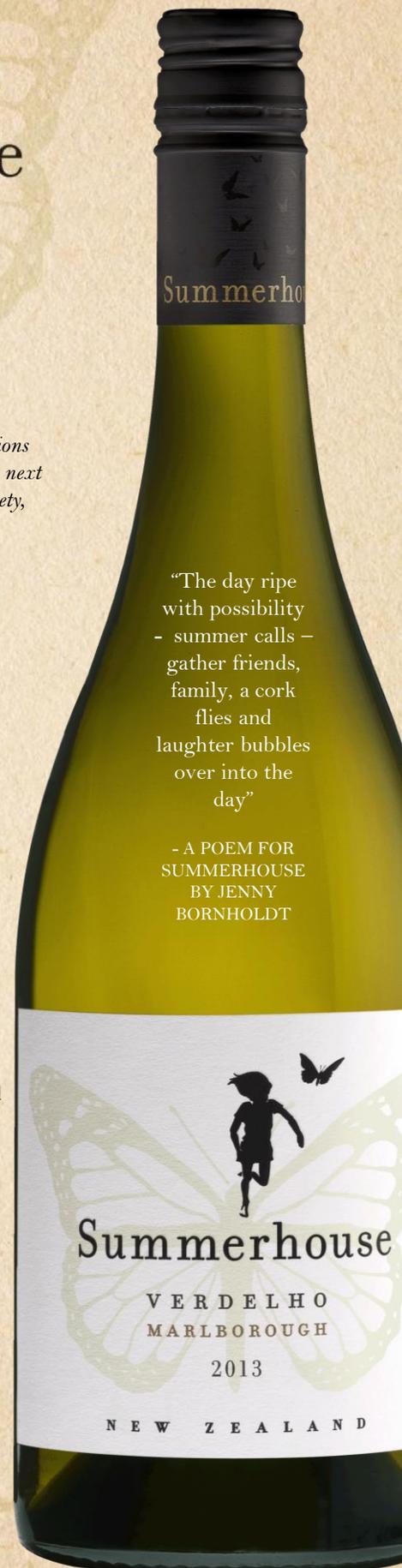
Drinking well in it's youth this wine will age gracefully and reward further careful cellaring over the next 4-5 years.

### SUGGESTED FOOD PAIRING

Match to a range of shellfish dishes, or a fresh goat's cheese salad.

### TECHNICAL ANALYSIS

Harvest Date:	5 <sup>th</sup> April 2013	
Brix at Harvest:	24.4	
Bottling Date:	1 <sup>st</sup> April 2014	
Alcohol:	14%	Residual Sugar: 4.2 g/l
Titrateable Acidity:	6.3g/l	pH: 3.27
Packaging:	6 x 750ml cases	
Accreditation:	Sustainable Winegrowing New Zealand	



"The day ripe  
with possibility  
- summer calls -  
gather friends,  
family, a cork  
flies and  
laughter bubbles  
over into the  
day"

- A POEM FOR  
SUMMERHOUSE  
BY JENNY  
BORNHOLDT