



THE
DOCTORS'

Cases produced

6000

Harvest Dates

29th March 2010

Brix at Harvest

18.9-20.5

Analysis at Bottling

pH	2.91
T.A.	8.7g/l
Residual Sugar	44g/l
Alcohol	8.9%

Viticultural Practice

Vertical Shoot Positioning Two canes

Trellising (2.7m x 1.5m)

Shoot thinning x 1

Crop Thinning x 1

Leaf Plucking x 1

Hand Harvested

Yield: 7-9 ton/Ha

MARLBOROUGH THE DOCTORS' RIESLING 2010

Winemaker's Vintage Report

We had spent the winter setting all our vineyards up for the anticipated light to average flowering, and a modest crop. Our target 7-9 ton for Sauvignon Blancs through to a low 4-5 ton/ ha for premium Pinot Noirs and Rieslings. The spring and early summer obliged with a warm start, regular rain through to early January with a cooler flowering period in early December - assuring fewer berries per bunch and thus modest crop levels. I think it was fair to say the entire NZ wine industry wanted this modest flower! The second half of summer was ideal, warm and dry allowing an even and rapid veraison period in early February to set up our crops for vintage.

Vintage 2010 began right on queue with our bubbly base being gently hand-picked from 20th March and then we got serious with our first Pinot pick on the 28th March. April was ideal for a long slow harvest based on the flavour profile changes as each varietal ripened. We had every wine tucked away in tank safely by 25th April- Anzac Day! The one exception being our grapes for sweet wines! And then we go into May or should I say dismay. May- June turned wet, very wet, and I watched in dismay as the sweet wine grapes dissolved on the vine!! A complete wash- out, no Botrytised Riesling for 2010- damn!

The Doctors' Riesling Profile

Now assuming cult status in the New Zealand wine scene the Doctors' Riesling continues to amaze wine critics and novices alike. Grown on our stony Condors bend vineyard at Renwick the fruit ripens slowly, in Marlborough's cool dry autumn climate, gaining flavour interesting yet retaining all important acidity. Harvested early at low sugars the grapes are gently pressed, cold settled and given a cool slow fermentation which was arrested around 8.9% alcohol and 44g/l residual sugar. The final decision on when to stop the wine fermentation is very much decided on taste and acid/sugar balance.

Tasting Notes

Our fifth and, I feel, best yet Doctors' Riesling shows those signature lime sherbet, granny smith apple and mandarin flavours make an appealing wine. On the palate aromas of citrus, apricots & Asian spice, lovely fruit sweetness, balanced by fine acidity; the wines naturally lower alcohol, 8.9%, ensure each mouthful is a refreshing delicious experience.

Dr John Forrest
Owner/Winemaker