

# Julicher "99 Rows" Martinborough Pinot Noir 2006



Julicher Estate (pronounced 'U - li - ker') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavors. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.



## Region:

'Te Muna' means 'secret place' and the Te Muna Terraces are situated five km east of Martinborough village. The vine growing area is situated in the old Huangarua River path sheltered by the Aorangi Ranges.

## Terroir:

The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension to Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

## Viticulture:

This wine is a blend of different Pinot Noir clones sourced from different blocks in our vineyard. The 2006 season saw a warm spring with good flowering and fruit set. The spring turned into a hot, dry summer allowing great ripening and an unusually early start for harvest. The grapes were picked at desired ripeness with good balance and great flavour, and the quality of the 2006 Pinot Noir wines is excellent.

## Winemaking:

The grapes were hand-harvested and de-stemmed into a small open top vats for fermentation. The must received a 4 to 5 day cool pre-fermentation maceration before the fermentation began. The cap was treated with a punch down 3 times daily during the peak of fermentation. After fermentation finished, the wine was pressed to French oak barrels for maturation and underwent complete malolactic fermentation. The wine was racked off lees and blended, and received a polish filtration for clarity.

## Colour:

Cherry red

## Aroma:

Raspberries, cherries and spice with a soft, earthy complexity

## Palate:

Medium-bodied and balanced with soft tannins and bright fruit

## Cellaring Potential:

Perfect to enjoy now or this wine will age well for four to six years from vintage date.

## Food Match:

Ideal with red meat, strongly flavoured fish dishes or authentic Italian cuisine.

## Awards:

Gold medal, Air New Zealand Wine Awards 2007

## Technical Specifications

### Variety & Clones:

Pinot Noir clones 5, 6, 667 & 777

### Harvest Dates:

22 March to 14 April 2006

### Harvest Analysis:

Brix 23-25, pH 3.51-3.78, TA 6.7-7.5g/L

### Oak Maturation:

25% new French oak for 12 months

### Bottling Date:

18 April, 2007

### Wine Analysis:

Alc. 14%, pH 3.49, TA 7.0g/L