

Vinoptima

Handcrafted Ormond Gewurztraminer

Vinoptima Ormond Gewurztraminer 2006



Winemaker:	Nick Nobilo
Variety:	100% Gewurztraminer
Region:	Ormond, Gisborne
Vintage:	2006 - 'Spicy Vintage'
Season rating:	8/10
Brix at harvest:	24° Brix average
Fermentation:	Combination stainless steel and German oak ovals.
Malolactic fermentation:	Nil
Maturation:	6 months
Alcohol:	13.0% vol
pH	3.6
Total Acidity	5.5 grams/litre
Residual sugar	13 grams/litre
Cellaring potential	Perfect for long term cellaring (10 years, plus)

Vinoptima Estate

Vinoptima (Latin for “best wines”) is a single variety, 8 hectare vineyard estate created by Nick Nobilo in Ormond, near Gisborne on the East Coast of New Zealand’s North Island. Based on the French paradigm of terroir and combining the best of both old and new world winemaking practices the vision for Vinoptima is simply to produce world class Gewurztraminer.

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‘Spicy Vintage’ - 2006

A cold wet spring resulted in a poor flower set with loose bunches and reduced crop. A warm and sometimes cool summer ensured good ripening of the fruit and harvest commenced at the end of March.

Half way through harvest the rains came and harvesting was stopped. Rain covers were put up to protect the ripe fruit. This strategy proved beneficial with the remaining fruit building strong spicy flavours. Picking resumed mid April and the juices from the earlier picking were blended with the later picking.

Vineyard

To produce a wine worthy of comparison with the best in the world every aspect of its creation had to be painstakingly researched. Finding the right site with just the right terroir was critical. The Vinoptima Estate vineyard lies in a unique microclimate at Ormond, 26 kilometres from the coast. As well as possessing the alluvial soils ideal for the vines, the Ormond vineyard microclimate is hotter and drier than the cooler growing climate of the coast, producing an unusually high intensity in aromatic varieties, perfect for the Vinoptima Estate’s Gewurztraminer grapes.

As in the classic old world terroir paradigm, there is a regime of minimal intervention in the vineyard. Chickory and fescue are grown between the rows in the Vinoptima vineyard as a natural method of reducing vigour in the vines through moisture competition, at the same time encouraging the vines to push their roots deeper in the alluvial soils.

The structure of the vines is carefully maintained during the growing season and the leaf to crop ratio kept in balance through a careful pruning regime. As part of the vineyard strategy to deliver a low yield of high grape quality, the vines are pruned back to only two canes instead of the traditional four.

After flowering, the leaves are plucked from around the bunches to maximise exposure to sunlight. In seasons where fruit set exceeds the desired level, ‘green harvesting’ of the immature bunches is carried out. Once the remaining bunches reach optimum ripeness they are carefully hand-picked to avoid damage to the fruit and taken directly to the winery for processing.

Winemaking

When the grapes arrive at the weighing station, the weight, row number and clone ID of the grapes are recorded as part of the continuous improvement and selection process in place at Vinoptima. The bunches are hand-sorted to remove any leaves or debris, ensuring only pure bunches and berries move into the destemmer.

The destemmed berries are gently pressed in rollers before moving through the must transfer pump and into the tube-in-tube heat exchanger where the temperature of the crushed grapes is reduced before entering the two six tonne, custom built cooled draining tanks.

Skins, pulp, and juice macerate here together for flavour extraction, then after 12-18 hours the freerun juice is drained away and pumped into refrigerated tanks for cold settling over 4 days. There are 18 tanks in all, each of 2500 litres.

The juice is racked and returned to the tanks for 2 weeks before further racking and blending of the juice from different vineyard sections and also blending with freerun juice and pressings juice.

The 2006 fermentation was conducted in both Stainless steel tanks and German Oak Ovals. A cold controlled slow fermentation procedure was adopted to preserve the intense spicy flavour of the combined juice. At the end of May fermentations were stopped at varying levels of residual sugars. Some were dry and yet others with 20 grams. These were all blended together resulting in a very balanced wine with intense fruit spice characters. This reserve blend was kept in tank and wood for 9 months to allow the components to integrate well before bottling mid February 2007.

Winemaker's Notes

The 2006 vintage displays intense spicy characters of ginger all-spice and vanilla with lychee fruit typical of a great Gewurztraminer. The flavour is refreshing and mild on the palate and will age with increasing intensity.

Once again this 2006 Vinoptima vintage reflects the terroir of the meticulously husbanded vines in an unusual season of varying climatic changes throughout. As a consequence the wine displays a character quite different to previous vintages which has become an interesting paradox of the Vinoptima Estate. Each vintage reflects the seasonality of year from budburst to harvest and in this lies the greatness of the Vinoptima vintages. Always different, yet with the streak of the Ormond Terroir and the vintners hand, 2006 will be remembered for it's intense spiciness reinforcing our claim of the wine's versatility with food. The 2006 vintage provides a creative opportunity for renowned chefs to match exotic dishes with this beautiful wine.

Recommended pairings include exotic food dishes, including Southeast Asian and Indian cuisine, lightly spiced pacific-rim fusion food, pork, seafood, poultry and char-grilled vegetables, and the traditional foie gras and melba toast. Vinoptima Gewurztraminer can also be enjoyed with light fruity deserts.

The flavoursome and refreshing character of Vinoptima Gewurztraminer also renders it an excellent aperitif.

Gewurztraminer is one of the very few white varietals that will age successfully over many years and become quite unctuous and oily and delicious to savour.

Cellaring potential

Vinoptima is bottle-aged at the winery prior to release to ensure it is ready for enjoyment upon purchase. The wine may be kept for further flavour development providing cellar conditions are optimum. It is always difficult to determine how long a particular wine will continue to improve however premium Gewurztraminer is often cellared for 8 to 12 years from vintage. This is a matter of personal taste.
