



2010 ANNUAL VINTAGE SELECTION

Introduction

With our compliments, we enclose 12 GIMBLETT GRAVELS red wines, independently selected by Andrew Caillard MW, as being representative of the 2010 vintage.

This Selection is the third such release, following the 2008 and 2009 vintages, and serves to help you:

- gain a perspective as to where GIMBLETT GRAVELS wines stand in a given year;
- chart the evolution and progression of the wines from our unique terroir, still less than 35 years old.

The 2008 Annual Vintage Selection comprised 5 Blended reds (Bordeaux Varietals) and 7 Syrahs. The 2009 Annual Vintage Selection comprised 8 Blended reds and 4 Syrahs. The 2010 Annual Vintage Selection comprises 9 Blended reds and 3 Syrahs.

Your assessment of the 2010 vintage, and to the wines, would be greatly appreciated. Should you require any further information, please do not hesitate to contact either myself or the member contacts, listed below.

On behalf of the members of the Gimblett Gravels Winegrowers Association, thank you for your continued interest in and informed opinion on, the wines of the GIMBLETT GRAVELS.

Kind regards

Nick Aleksich

A handwritten signature in blue ink, appearing to read 'N. Aleksich', is positioned below the printed name.

Chairman
Gimblett Gravels Winegrowers Association
E: Nick@millsreef.co.nz

2010 Annual Vintage Selection Summary

WINE (in alphabetical order)	RRP \$NZ	WINEMAKER	CONTACT DETAILS (for further information regarding individual wines, including availability and pricing in your domicile)
BLENDED REDS (BORDEAUX VARIETALS)			
Babich Irongate	\$35.00	Adam Hazeldine	John Lang – john@babichwines.co.nz
Babich The Patriarch	\$60.00	Adam Hazeldine	John Lang – john@babichwines.co.nz
Craggy Range Sophia	\$72.95	Matt Stafford	Matt Stafford – matt.stafford@craggyrange.com
Esk Valley Winemakers Reserve	\$59.99	Gordon Russell	Gordon Russell – gordonr@eskvalley.co.nz
Mission Estate Jewelstone	\$39.00	Paul Mooney	Paul Mooney – paul@missionestate.co.nz
Newton Forrest Cornerstone	\$60.00	John Forrest	Bob Newton – newtonforrest@gimblettroad.co.nz
Sacred Hill Brokenstone	\$49.99	Tony Bish	Tony Bish – Tony.Bish@sacredhill.com
Sacred Hill Helmsman	\$84.99	Tony Bish	Tony Bish – Tony.Bish@sacredhill.com
Villa Maria Reserve Merlot	\$49.99	Nick Picone	Nick Picone – NickP@Villamaria.co.nz
SYRAH			
Crossroads Winemakers Collection	\$39.99	Miles Dineen	Miles Dineen – Miles.Dineen@EvergreenWines.co.nz
Mills Reef Elspeth	\$45.00	Tim Preston	Tim Preston – tim@millsreef.co.nz
Trinity Hill Homage	\$120.00	Warren Gibson	John Hancock – john.hancock@trinityhill.com

2010 Vintage Summary

SEASONAL CONDITIONS

Degree Days 2009 1399 LTA 1533

Rainfall 2009 426mm LTA 426mm

The 2010 season could be described as a season of two halves.

The growing season began in September with good shoot growth and development. A few spring frosts were encountered but comfortably negotiated without significant impact. Some cool weather was experienced over the flowering period which affected the fruit set across most varieties. This resulted in berry numbers per bunch being lower than previous seasons; consequently, the yield potential was restricted from this point on.

The summer months (January, February) could be described as mild. There were few days that reached over 30°C which slowed the development phase of the fruit. This resulted in veraison being later than usual, the main colour change not occurring until early Autumn.

Autumn was a completely different proposition and can only be described as fantastic! Warm, dry and settled conditions helped to really accelerate the ripening phase and the fruit started to make up for the summer it didn't really have. The weather was so fine and settled that harvest could commence at a slow but steady pace.

By the end of March, Merlot and Cabernet Franc tasted ripe and fruit was very clean due to the continual warm conditions. Winemakers continued to hang fruit on the vine in search for additional flavour development and tannin maturity. The majority of fruit wasn't harvested until well into April, the result being very pure and distinctive expression of these varieties. Cabernet Sauvignon was a challenge but well set up and managed vineyards still produced very good quality.

Syrah continued to impress. There were some concerns about how this variety might perform with a cooler summer but all doubts were firmly allayed. With the settled autumn conditions Syrah performed to a very high standard.

In summary, the 2010 vintage saved the very best until the last. The "Indian summer" experienced highlighted the value of settled weather over the vintage period. There is no doubt that 2010 has produced some of the most interesting wines yet from the GIMBLETT GRAVELS.

2010 Annual Vintage Selection – Technical Data

WINE (in alphabetical order)	TECHNICAL DATA Varietal Composition	Maturation	Alcohol %
BLENDED REDS (Bordeaux Varietals)			
Babich Irongate	34% Cabernet Sauvignon, 34% Merlot, 32% Cabernet Franc	13 months in French oak (40% new)	13.0%
Babich The Patriarch	64% Cabernet Sauvignon, 23% Merlot, 13% Malbec	13 months in French oak (40% new)	13.0%
Craggy Range Sophia	63% Merlot, 27% Cabernet Sauvignon, 8% Cabernet Franc, 2% Petit Verdot	18 months in French oak (44% new)	13.5%
Esk Valley Winemakers Reserve	73% Merlot, 14% Malbec, 13% Cabernet Sauvignon.	18 months in French oak (50% new)	13.5%
Mission Estate Jewelstone	81% Merlot, 11% Cabernet Franc, 8% Syrah	18 months in French oak (50% new)	14.5%
Newton Forrest Cornerstone	63% Merlot, 26% Cabernet Sauvignon, 11% Malbec	21 months in French oak (30% new)	14.5%
Sacred Hill Brokenstone	61% Merlot, 13.5% Cabernet Sauvignon, 13.5% Syrah, 12% Cabernet Franc	16 months in French oak (40% new)	14.0%
Sacred Hill Helmsman	45% Cabernet Sauvignon, 44% Merlot, 11% Cabernet Franc	18 months in French oak (40% new)	14.0%
Villa Maria Reserve Merlot	100% Merlot	18 months in French oak (55% new)	14.0%
SYRAH			
Crossroads Winemakers Collection	100% Syrah	14 months in French oak (27% new)	14.0%
Mills Reef Elspeth	100% Syrah	15 months in French oak hogsheads(63% new)	14.0%
Trinity Hill Homage	100% Syrah	14 months in French oak (90% new)	14.0%