



## 2008 ANNUAL VINTAGE SELECTION

### Introduction

On behalf of the members of the Gimblett Gravels Winegrowers Association, I would like to thank you for your continued interest in, and informed opinion on, the wines of the Gimblett Gravels.

With our compliments, we enclose 12 Gimblett Gravels red wines, independently selected from member submissions by Andrew Caillard MW, as being representative of the 2008 vintage.

The purpose of this is two-fold:

- 1) To provide a snapshot as to where Gimblett Gravels wines stand in a given year;
- 2) To begin to chart the evolution and progression of the wines from our unique terroir, still less than 30 years old.

Your comments and feedback 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.

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](mailto:Nick@millsreef.co.nz)**

## 2008 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)
<b>BLENDED REDS (BORDEAUX VARIETALS)</b>			
Church Road Cuve Merlot	\$29	Chris Scott	Chris Scott – <a href="mailto:Chris.Scott@pernod-ricard-nz.com">Chris.Scott@pernod-ricard-nz.com</a>
Church Road Reserve Merlot Cabernet	\$36	Chris Scott	Chris Scott – <a href="mailto:Chris.Scott@pernod-ricard-nz.com">Chris.Scott@pernod-ricard-nz.com</a>
Craggy Range The Quarry	\$60	Rod Easthope	Rod Easthope - <a href="mailto:rod.easthope@craggyrange.com">rod.easthope@craggyrange.com</a>
Esk Valley Merlot Cabernet Sauvignon Malbec	\$23	Gordon Russell	Gordon Russell - <a href="mailto:gordonrussell@eskvalley.co.nz">gordonrussell@eskvalley.co.nz</a>
Trinity Hill The Gimblett	\$35	Warren Gibson	John Hancock – <a href="mailto:john.hancock@trinityhill.com">john.hancock@trinityhill.com</a>
<b>SYRAH</b>			
Craggy Range Syrah	\$30	Rod Easthope	Rod Easthope - <a href="mailto:rod.easthope@craggyrange.com">rod.easthope@craggyrange.com</a>
Sacred Hill Deerstalkers Syrah	\$50	Tony Bish	Tony Bish – <a href="mailto:Tony.Bish@sacredhill.com">Tony.Bish@sacredhill.com</a>
Squawking Magpie Stoned Crow Syrah	\$40	Gavin Yortt	Gavin Yortt – <a href="mailto:gavin@squawkingmagpie.co.nz">gavin@squawkingmagpie.co.nz</a>
Trinity Hill Gimblett Gravels Syrah	\$35	Warren Gibson	John Hancock – <a href="mailto:john.hancock@trinityhill.com">john.hancock@trinityhill.com</a>
Two Gates Vineyard Syrah	\$55	Tony Prichard	Andy Nurse – <a href="mailto:andynurse@twogates.co.nz">andynurse@twogates.co.nz</a>
Unison Syrah	\$40	Jenny Dobson	Philip Horn – <a href="mailto:info@unisonvineyard.co.nz">info@unisonvineyard.co.nz</a>
Vidal Gimblett Gravels Syrah	\$25	Hugh Crichton	Hugh Crichton - <a href="mailto:hughc@vidal.co.nz">hughc@vidal.co.nz</a>

## 2008 Vintage Summary

### Seasonal Conditions

**Degree Days 2008 – 1520; Long Term Average - 1539 (Sept – April);**

**Rainfall 2008 - 367mm; Long Term Average - 441mm.**

2008 is significant in that there were no extreme weather events throughout the growing and ripening season. Remarkably, from September 2007 to April 2008, rainfall and temperatures tracked long term averages very closely, at least cumulatively.

A cool but dry start in spring meant that the vines were slightly behind phenologically and required some early irrigation to propel shoot growth. December, traditionally one of the wettest months, delivered 105mm of rain - more than average, which applied some powdery mildew pressure but infection was avoided. Despite the December rain it was still warm and flowering was excellent setting good crops on all cultivars. This necessitated extensive bunch thinning prior to veraison to bring the vines into balance and ensure fruit concentration later in the season.

January and February brought dry, warm conditions which aided an even and rapid veraison and catalysed the vines' accumulation of flavour and colour precursors. Only 9 days were recorded above 30°C and these all occurred in January and early February. Those days being critical to the late ripening cultivars: Cabernet Sauvignon, Cabernet Franc and Syrah.

March and April tracked long-term temperature averages but rainfall was higher. Excellent canopy management meant harvest decisions on the red cultivars were dictated by winemaking requirements.

The Bordeaux reds are dark coloured, medium weight, and firmly tannic - they will be long lived and will reward patience in the bottle. Syrah is also medium weight, tautly structured and pungently floral and peppery.

Very good, classic vintage.

(Notes reproduced with kind permission from Craggy Range)

## Annual Selection – Technical Data

<b>WINE</b> <b>(in alphabetical order)</b>	<b>TECHNICAL DATA</b>
<b>BLENDED REDS (Bordeaux Varietals)</b>	
Church Road Cuve Merlot	100% Merlot. 21 months in French oak (43% new). Alc: 13.5%
Church Road Reserve Merlot Cabernet	86% Merlot, 12% Cabernet Sauvignon, 2% Petit Verdot. 21 months in French oak (53% new). Alc: 13.5%
Craggy Range The Quarry	75% Cabernet Sauvignon, 19% Merlot, 6% Cabernet Franc. 18 months in French oak (59% new). Alc: 13.8%
Esk Valley Merlot Cabernet Sauvignon Malbec	44% Merlot, 41% Cabernet Sauvignon, 15% Malbec. 12 months in French oak. Alc: 14.0%
Trinity Hill The Gimblett	43% Cabernet Sauvignon, 41% Merlot, 7% Petit Verdot , 6% Malbec and 3% Cabernet Franc . 20 months in French oak (35% new). Alc: 14.0%
<b>SYRAH</b>	
Craggy Range Syrah	100% Syrah. 18 months in French oak (40% new). Alc: 13.7%
Sacred Hill Deerstalkers Syrah	100% Syrah. 18 months in French oak. Alc: 14.0%
Squawking Magpie Stoned Crow Syrah	100% Syrah. 15 months in French oak. Alc: 14.0%
Trinity Hill Gimblett Gravels Syrah	92% Syrah, 8% Viognier. 12 months in French and American oak. Alc: 13.5%
Two Gates Vineyard Syrah	100% Syrah. 18 months in French oak (55% new). Alc: 14.0%
Unison Syrah	100% Syrah. 16 months in American oak (45% new). Alc: 13.0%
Vidal Gimblett Gravels Syrah	100% Syrah. 18 months in French oak. Alc: 13.0%