

# Deep Down Wines

## Marlborough



### The Wines

- *Pinot Noir*: Poplars Vineyard, a 4-acre site planted in 1990 on silty-clay soils over deep gravels, giving good drainage and enabling the grapes to retain good acidity. The vineyard lies at the base of the hills running along the south of the Marlborough region in the Brancott Valley. The grapes are hand-harvested, de-stemmed, allowed to ferment spontaneously, and the wine was aged 4 months in neutral 500-liter *demi-muids* (puncheons). No fining or filtration or SO<sub>2</sub> additions; indeed, it's just fermented grape juice, free of any additives.
- *Sauvignon Blanc*: Murray's Vineyard, a 10-acre site planted in 1999 on silty-clay soils overtop of gravels, much like the Poplars Vineyard above, except it's in Marlborough's Wairau Valley. Machine-harvested with 65% aged in stainless steel and 35% neutral 500-liter *demi-muids* for 4 months. A bit of SO<sub>2</sub> added (less than 60ppm)