

# Deep Down Wines

## Marlborough



### The Wines

- *Pinot Noir*: This comes from four acres in the Poplars Vineyard planted to clone 10/5, a.k.a., the Wadenswil clone, well known in Oregon and first brought to New Zealand from Switzerland in the early 1960s (released from NS quarantine in 1962). Soils are silt-clay over deep gravels, giving good drainage and enabling the grapes to retain good acidity. 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 ten-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. Like practically all NZ Sauvignon, this is harvested by machine, but unlike practically all of NZ Sauvignon, this is allowed to ferment spontaneously. Almost as unorthodox, 35% of this wine is raised in neutral 500-liter barrels for four months and allowed to undergo malolactic fermentation naturally, while the remainder is raised in steel and malo is kept at bay by cold temperature. The only SO<sub>2</sub> addition given is done at bottling (less than 60/ppm, again, extremely uncommon in NZ).