

Church Road Cuve Series Marzemino 2005

Possibly the only wine of this variety you will find in New Zealand.

Marzemino is rare even in its home country of Italy. Predominantly grown in the Trentino-Alto Adige region of north eastern Italy, the variety there produces deeply coloured, spicy wines.

There is mention of this wine in Mozart's opera "Don Giovanni", where it's referred to as "Eccellente Marzemino".

Church Road Winery first planted this variety in 1995 and we have since been working to understand its uniqueness. 2005 is our first commercial release.

DESCRIPTION: A medium bodied red wine with complex fruit aromas and a long, rustic finish. This wine will compliment most savoury foods.

Colour: Deep and dark with a purple hue.

Aromas: Lifted aromas of violets and spice overlaid by rustic notes of tar and leather.

Palate: The palate is medium bodied, approachable and soft textured, with a spicy finish. The flavours on the palate echo the aromatics.

CELLARING: Although enjoyable now this wine should continue to improve over the next 4 to 5 years with careful cellaring. Over this time the primary fruit characters will diminish and be replaced by more rustic leathery and gamey flavours and aromas, while the palate will continue to soften.

Wine:	Church Road Cuve Series Marzemino
Vintage:	2005
Release date:	June 2007
Variety:	Marzemino
Winemaker:	Wendy Potts
Vineyard Manager:	Neil Watson
Vineyard:	Redstone
Region:	Hawke's Bay
Alcohol:	13% by volume
Total acidity:	5.7 g/l as tartaric
Brix at harvest:	22.5
Harvest notes:	An excellent red wine vintage. The most important feature of 2005 vintage was the hot, dry January and February. This kept vine vigour well under control, and ensured low acids and excellent flavour and tannin ripeness and at moderate Brix.
Fermentation notes:	The fruit was crushed to a small 70 year old concrete fermenter and fermented at around 28 deg C for 7 days. After fermentation the wine was drained off the skins, pressed and then filled to French oak barriques.
Maturation notes:	The wine remained in oak (55% new French barriques) for 18 months. Regular rackings with small amounts of aeration have softened the texture and increased colour stability and aromatic complexity. The oak has imparted cedar and savoury notes to the wine, while also increasing palate weight and further enhancing the wines textural attributes