

Chapter 40
New Zealand

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> ● Climate: Maritime (cooler on South Island) <ul style="list-style-type: none"> ○ Long sunshine hours, cool night, long ripening period = high levels of sugar/flavours - acid retained ● S. Island - vineyards on East side are protected against west winds by mountains <ul style="list-style-type: none"> ○ Still rainfall is high but soils are free-draining (no waterlog) ○ Flat lands = overtly fertile - lots of canopy management/trellising techniques used ● Sustainable Winegrowing New Zealand = initiative to reduce environmental impacts
<p>GRAPE VARIETIES AND WINE MAKING</p>	<p style="text-align: center;">White</p> <p>Sauvignon Blanc</p> <ul style="list-style-type: none"> ● Flagship grape = elderflower/passion fruit/high acid ● North Island = more tropical ● South Island = higher acid/ green bell pepper ● Fermentation - inert vessels at cool temp = retain fruity flavours and aromas <ul style="list-style-type: none"> ○ Some oak styles as different <p>Chardonnay</p> <ul style="list-style-type: none"> ● General style: concentrated citrus/tropical fruit/hint of toast + sweet spice (new French oak) <p>Riesling/Gewurtztraminer/Pinot Gris</p> <ul style="list-style-type: none"> ● Dry autumns/cool nights = aromatic compounds develop before harvest ● Dry-sweet (off-dry most common) <p style="text-align: center;">Black</p> <p>Pinot Noir</p> <ul style="list-style-type: none"> ● 2nd most planted grape ● Mainly South Island (some N Island plantings) ● Vibrant fruit/fine ripe tannins/soft texture/high alcohol <p>Cabernet Sauvignon</p> <ul style="list-style-type: none"> ● Adds tannin/cassis to Bordeaux blend ● N Island - warmer - can ripen <p>Syrah</p> <ul style="list-style-type: none"> ● Warmer sites too ● Elegant style (sim to Rhone)
<p>NORTH ISLAND</p>	<p>Auckland</p> <ul style="list-style-type: none"> ❖ OG wine industry - still lots of wineries to process grapes from all

	<p>over island</p> <ul style="list-style-type: none"> ❖ Warm/wet = fungal disease an issue ❖ Chard/Merlot/Syrah ❖ Waiheke Island (east) - rep for high qual red <p>Gisborne</p> <ul style="list-style-type: none"> ❖ East of broad estuary plain ❖ Rain high (and temp/sunshine high too) ❖ ½ Chard prod = ripe, tropical fruit ❖ Gewurtztraminer/Pinot Gris = high qual <p>Hawke's Bay</p> <ul style="list-style-type: none"> ❖ Between Hastings and Napier - an estuary plain ❖ Warmest GG area + longest sunshine hours ❖ Various soils/aspects/altitudes ❖ Gimblett's Gravels = well-drained, heat-absorbing gravel soil - high rep black grapes ❖ CS/Merlot (Bordeaux Blend) Syrah <p>Wairapara</p> <ul style="list-style-type: none"> ❖ S. tip of N Island ❖ Important Martinborough are here - rep for Pinot Noir <ul style="list-style-type: none"> ➤ High summer temp but wide diurnal range ➤ Med-full body/dark plum/spice
<p>SOUTH ISLAND</p>	<p>Marlborough</p> <ul style="list-style-type: none"> ❖ Two adjacent estuaries <ol style="list-style-type: none"> 1. Wairau Valley (largest) <ul style="list-style-type: none"> • Long sunny days - SB = more tropical fruit. • Side valleys with varying aspects/altitudes 2. Awatere Valley <ul style="list-style-type: none"> • Drier/cooler/wetter = SB = higher acid/ herbaceous character <ul style="list-style-type: none"> ❖ Chard/PN = sparkling and still ❖ PN = Med body/ fine tannin/ cherry/ cranberry ❖ Riesling/Pinot Gris <p>Nelson</p> <ul style="list-style-type: none"> ❖ Cooler/wetter than Marlborough ❖ SB/PN/Pinot Gris <p>Canterbury</p> <ul style="list-style-type: none"> ❖ East - plain / north - Waipara Valley (n of Christchurch) <ul style="list-style-type: none"> ➤ Plain = cooled by Pacific but also warmed by NW winds ➤ Winds warm Waipara (less ocean exposed) ❖ SB/PN/Riesling-Waipara <p>Central Otago</p> <ul style="list-style-type: none"> ❖ Climate: continental <ul style="list-style-type: none"> ➤ Risk: frost damage (spring/autumn) ➤ Warm summer but a large diurnal range

	<ul style="list-style-type: none">➤ High sunlight = high alcohol❖ Foothills of South New Zealand Alps❖ Vineyards over different aspects/altitudes/soils❖ <i>PN</i> = Full-bodied/juicy/vibrant/red fruit❖ <i>Pinot Gris/Riesling/Chard</i>
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