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# Chapter 40

## New Zealand



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## Climate and Grape Growing

- Climate: **Maritime** (cooler on South Island)
  - 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
  - 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

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## Grape Varieties and Wine Styles

### Black grapes

#### Sauvignon Blanc

- 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
  - Some oak styles as different

#### Chardonnay

- General style: **concentrated citrus/tropical fruit/hint of toast + sweet spice (new French oak)**

#### Riesling/Gewürztraminer/Pinot Gris

- Dry autumns/cool nights = aromatic compounds develop before harvest
- Dry-sweet (off-dry most common)

### White grapes

#### Pinot Noir

- 2nd most planted grape
- Mainly South Island (some N Island plantings)
- **Vibrant fruit/fine ripe tannins/soft texture/high alcohol**

#### Cabernet Sauvignon

- Adds tannin/cassis to Bordeaux blend
- N Island - warmer - can ripen

## Syrah

- Warmer sites too
  - Elegant style (sim to Rhone)
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# North Island

## Auckland

- OG wine industry - still lots of wineries to process grapes from all over island
- Warm/wet = fungal disease an issue
- **Chard/Merlot/Syrah**
- Waiheke Island (east) - rep for high qual red

## Gisborne

- East of broad estuary plain
- Rain high (and temp/sunshine high too)
- ½ **Chard** prod = **ripe, tropical fruit**
- **Gewurztraminer/Pinot Gris** = high qual

## Hawke's Bay

- 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**

## Wairarapa

- S. tip of N Island
  - Important **Martinborough** are here - rep for **Pinot Noir**
    - High summer temp but wide diurnal range
    - **Med-full body/dark plum/spice**
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# South Island

## Marlborough

Two adjacent estuaries

1. **Wairau Valley** (largest)
  - Long sunny days - **SB** = **more tropical fruit.**
  - Side valleys with varying aspects/altitudes
2. **Awatere Valley**
  - Drier/cooler/wetter = **SB** = **higher acid/ herbaceous character**
  - **Chard/PN** = sparkling and still
  - **PN** = **Med body/ fine tannin/ cherry/ cranberry**
  - **Riesling/Pinot Gris**

## Nelson

- Cooler/wetter than Marlborough
- **SB/PN/Pinot Gris**

## Canterbury

- East - plain / north - Waipara Valley (n of Christchurch)
  - Plain = cooled by Pacific but also warmed by NW winds
  - Winds warm Waipara (less ocean exposed)
- **SB/PN/Riesling**-Waipara

## Central Otago

- Climate: continental
    - Risk: frost damage (spring/autumn)
    - Warm summer but a large diurnal range
    - High sunlight = high alcohol
  - Foothills of South New Zealand Alps
  - Vineyards over different aspects/altitudes/soils
  - **PN = Full-bodied/juicy/vibrant/red fruit**
  - **Pinot Gris/Riesling/Chard**
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## Multiple Choice Practice Questions

1) Which of the following regions in New Zealand is best known for its Sauvignon Blanc production?

- a) Central Otago
- b) Hawke's Bay
- c) Gisborne
- d) Marlborough

2) Which of the following describes the typical climate of the Central Otago region in New Zealand?

- a) Cool and maritime
- b) Hot and dry
- c) Mediterranean with warm, dry summers
- d) Continental with large diurnal temperature range

3) Which grape variety is most associated with the region of Central Otago in New Zealand?

- a) Shiraz
- b) Merlot
- c) Pinot Noir
- d) Cabernet Sauvignon

4) The Gimblett Gravels is a sub-region of which larger wine region in New Zealand?

- a) Central Otago
- b) Marlborough
- c) Hawke's Bay
- d) Gisborne

5) Which of the following is a significant characteristic of wines produced from the Sauvignon Blanc grape in Marlborough, New Zealand?

- a) High acidity and tropical fruit flavours
- b) Light body and herbal notes
- c) High tannins and dark fruit flavours
- d) Full-bodied with citrus and mineral notes

### Answers

**1. d) Marlborough**

**2. d) Continental with large diurnal temperature range**

**3. c) Pinot Noir**

**4. c) Hawke's Bay**

**5. a) High acidity and tropical fruit flavours**