

CHURCH ROAD™

“The Bordeaux blend is one of the most challenging and exciting wine styles to produce. There is a synergy between Merlot and Cabernet Sauvignon that when blended in the right proportions, produces arguably the most complete, complex, fragrant and satisfying style of red wine in the world. Lesser amounts of Malbec and Syrah have also been used to bring colour, fragrance and length to the wine. Hawke’s Bay, along with parts of the California’s Napa Valley have been identified by the U.K.’s Decanter magazine as one of the few New World wine regions that could challenge Bordeaux in the production of such wines.”

Chris Scott, Winemaker



Church Road has been producing this Bordeaux-style red blend from Merlot and Cabernet Sauvignon since 1990. Advances in viticulture over this time and an association with the highly respected Bordeaux producer, Domaines Cordier, coupled with significant knowledge of local grape-growing conditions, have culminated in our best release to date of this award-winning wine.



TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (Sept-Apr)

HAWKE'S BAY AVERAGES	
GROWING DEGREE DAYS:	1338°C
RAINFALL:	280mm
MEAN JANUARY TEMP:	18.4°C
PRUNING REGIME:	2-cane VSP
HARVEST DATE:	Late March – early April

MATURITY ANALYSIS AT HARVEST (Average)

*BRIX:	22.0-24.5°Bx
TITRATABLE ACIDITY: (as Tartaric Acid)	5.0-6.5g/l
pH:	3.30-3.60
WINE ANALYSIS	
ALCOHOL:	14.0% v/v
RESIDUAL SUGAR:	<1.0g/l
TITRATABLE ACIDITY: (as Tartaric Acid)	5.6g/l
pH:	3.73



THE 2009 GROWING SEASON

The 2009 growing season was one of the warmest on record. There were some early Autumn rains that threatened to create problems, but dry weather returned for the critical late March/April harvest period that enabled us to harvest all varieties at optimal flavour ripeness and in perfect condition, resulting in wines with intense flavour, ripe texture and good concentration.

SOIL TYPE (MAIN VINEYARDS)

Gimblett Gravels (23%): Deep alluvial gravels and silt, with very low nutrient content and water-holding capacity
 Redstone Vineyard (52%): Shallow silts/some pumice, over red gravels with moderate nutrient content and low water-holding capacity
 Havelock Vineyards (25%): Variable shallow silt and clay (outwash from limestone hills), over gravel

CLONAL/ROOTSTOCK SELECTION

Merlot (50%): Clone UCD3 and BDX181
 Cabernet Sauvignon (40%): UCD 7
 Malbec (8%): BDX595
 Syrah (2%): Chave and Mass Selection
 All of the above were grown on low-vigour rootstock.

WINEMAKING DETAILS

After selecting low-cropping blocks from our best vineyards, the fruit was harvested at the latest possible date and crushed straight into one of 50 red fermentation tanks. This allows us to keep the different varieties and vineyard blocks separate, giving us the maximum number of blending options. Fermenter types include modern temperature-controlled stainless steel tanks, traditional French oak cuves and some 70-year-old concrete fermenters. The ferments reach temperatures of about 30°C and typically last about five days. The wines are allowed to

spend between two and four weeks on skins (determined by daily tasting) before being drained and pressed. Press wine is tasted and blended back if it offers a positive contribution. The new wine is allowed to settle for about two days before filling to 225 litre oak barriques where it undergoes malolactic fermentation to reduce acidity, aide stability and improve texture.

OAK REGIME

The wine filled to new, one and two-year-old French and Hungarian oak barriques. Approximately 30% of the blend is aged in new oak, imparting subtle toasted cocoa bean spice and cedar aromas. We trial and taste a range of barrel types every year with only the best barrels being selected for ongoing use. Barrels are selected for their ability to add structure and savoury complexity to the wine without appearing overtly woody. Total maturation time in oak is 12 months.

AROMA AND PALATE

A complex array of rich black fruits with subtle spice, sandalwood and violet aromas are complemented by earthy, savoury undertones derived from barrel maturation and a traditional, old-world approach to winemaking. On the palate the wine is rich, yet dry and elegant with a backbone of fine, ripe tannins. This is a serious, multi-dimensional wine in a classic Bordeaux style.

CELLARING AND FOOD MATCHING

While this wine is excellent drinking now, careful cellaring will lead to increased suppleness and complexity. This wine is the ultimate match for savoury game and red meat dishes. If designing a meal to match this wine, think savoury and avoid any overtly sweet sauces. Visit www.churchroad.co.nz for cellaring advice. This wine is best served at 18°C.



Church Road Range

Church Road wines are produced at the third-oldest working winery in the country, established in 1897. Made from an outstanding vineyard resource in Hawke's Bay and more recently Central Otago, we aim to produce textural and complex wines that marry the ripe fruit flavours with the subtle nuances obtained from the use of traditional winemaking techniques.