



Deutz Blanc de Blancs is only made when the base wine is of a very high standard, as was the case in 2006. The wine is a reflection of not only the vintage, but also the vineyard site. Grapes for Deutz Blanc de Blancs are always sourced on the southern side of Marlborough's Wairau Valley, where the citrus-tinged fruit traditionally displays great elegance, finesse and length.

*Julie O'Connell: Winemaker*



The unique result of a winemaking partnership started in 1988 between Montana Wines and the prestigious House of Deutz in Champagne. Deutz Marlborough Cuvée marries the best of New Zealand grapes with traditional French Champagne making techniques, resulting in an award winning New World Cuvée – Deutz Marlborough Cuvée – establishing a new benchmark of New Zealand wine excellence and creating a new market category of its own.





## TECHNICAL SPECIFICATIONS

### GROWING SEASON CLIMATE DATA (October - April)

(MARLBOROUGH REGIONAL AVERAGES)

GROWING DEGREE DAYS:	1279°C
RAINFALL:	300mm
MEAN MAX TEMPERATURE:	21.4°C
MEAN MIN TEMPERATURE:	10.6°C
VINE AGE:	14 years
PRUNING REGIME:	Mixed
HARVEST DATE:	1st week of March

### MATURITY ANALYSIS AT HARVEST (average)

BRIX:	19.5 - 20.5°Brix
TITRATABLE ACIDITY: (AS TARTARIC ACID)	14.1 g/L
pH:	3.01
<b>WINE ANALYSIS</b>	
ALCOHOL:	12% v/v
RESIDUAL SUGAR:	12 g/L
TITRATABLE ACIDITY: (AS TARTARIC ACID)	7.7 g/L
pH:	3.01

### GROWING SEASON

The 2006 season got underway earlier than normal with warm winter temperatures resulting in an early budburst. Spring was dry, with temperatures that were above average, moderate winds and excellent sunshine hours meaning that vegetative growth could be effectively controlled through irrigation. Whilst bunch numbers were slightly down on average, a particularly fine and sunny November and December resulted in an early and clean flowering. This led to good bunch weights and optimum yields with ideal vine balance. Moderate rainfall with above average sunshine hours in January and February assured good canopy health. Extended fine periods in early autumn leading up to harvest meant that the Chardonnay fruit ripened in optimum condition resulting in a classic Marlborough vintage.

### SOIL TYPE

Two main soil types from the Marlborough region influence this wine. In the central area of the Wairau Valley where our Renwick Estate lies, are young to middle-aged soils based upon river silts and stone. In the southern side valleys leading off the Wairau Valley, where our Brancott Estate lies, are much older soils with higher clay contents based on glacial outwash.

### CLONAL/ROOTSTOCK SELECTION

Clonally, the Chardonnay is predominantly Mendoza, along with UCD5 and UCD6, on a mix of three rootstocks, these being Schwarzmann, SO4, and 5C.

### WINEMAKING DETAILS

The grapes were hand harvested at the beginning of March 2006. They were then whole bunch pressed in the Brancott Winery Coquard press to extract juice in the gentlest manner, yielding juice with elegance and finesse. All batches were fermented separately and left on ferment lees whilst undergoing malolactic fermentation. The extended lees contact contributes to the yeast complexity and the malolactic fermentation softens the acid to add richness to the palate. Assemblage of the final blend is followed by up to three years in the bottle on yeast lees, further enhancing and integrating the toasty biscuit flavours.

### AROMA AND PALATE

The wine is light golden straw in colour with aromas of almonds, toast and lemon zest. Intense lemon sorbet dominates the mid-palate along with complex secondary yeast autolysis flavours of toast, almonds, freshly baked bread and biscuit flavours. The palate also shows layers of creaminess balanced by underlying hints of grapefruit. This is a refined, elegant wine with citrus fruit freshness and great finesse.

### CELLARING AND FOOD MATCHING

Whilst this wine makes the perfect aperitif, it also works well with particular foods due to the creamy citrus notes of the Chardonnay. Good matches include seared scallops or poached chicken salad with citrus sauce. Intended for drinking upon release, Deutz Marlborough Cuvée Blanc de Blancs will nevertheless gain additional toasty nuances with careful cellaring.

## THE DEUTZ MARLBOROUGH CUVÉE RANGE

The unique result of a winemaking partnership started in 1988 between Montana Wines and the prestigious House of Deutz in Champagne. Deutz Marlborough Cuvée marries the best of New Zealand grapes with traditional French Champagne making techniques.