



"Deutz Marlborough Cuvée Blanc de Blancs is made from only the highest quality Chardonnay vineyard blocks and the 2007 vintage is no exception. The wine is a reflection of not only the vintage, but also the vineyard site. Grapes for the 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



Deutz Marlborough Cuvée is the unique result of a winemaking partnership started in 1988 with the prestigious House of Deutz in Champagne. Marrying the best of New Zealand grapes with traditional French Champagne-making techniques, the result is 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 (Oct - Apr)

(MARLBOROUGH REGIONAL AVERAGES)

GROWING DEGREE DAYS:	1338°C
RAINFALL:	364mm
MEAN MAX TEMPERATURE:	20.8°C
MEAN MIN TEMPERATURE:	10.4°C
VINE AGE:	15 years
PRUNING REGIME:	Mixed
HARVEST DATE:	Mid March 2007

MATURITY ANALYSIS AT HARVEST (average)

BRIX:	20.0-20.5°Bx
TITRATABLE ACIDITY: (AS TARTARIC ACID)	14.0g/l
pH:	3.00
WINE ANALYSIS	
ALCOHOL:	12.0% v/v
RESIDUAL SUGAR:	12.0g/l
TITRATABLE ACIDITY: (AS TARTARIC ACID)	7.7g/l
pH:	3.00

MARLBOROUGH GROWING SEASON

With good bud initiation from the previous year, coupled with an excellent bud burst and resulting high cluster counts on the vines, the crop was expected to be higher than average. Unfortunately a cooler wet period which encompassed much of Marlborough during the November- December flowering period followed. The consequence of this less than ideal flowering weather was ultimately reduced yields affecting much of the vineyard area. However, a benefit of this wetter than average early summer weather was the development of good canopy growth and overall vine health. When this was followed by an exceptionally dry autumn and harvest period, we had all the ingredients of a superb quality 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 Vineyard 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 in mid March 2007. 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 with the prestigious House of Deutz in Champagne. Deutz Marlborough Cuvée marries the best of New Zealand grapes with traditional French Champagne-making techniques.