



“Deutz Marlborough Prestige Cuvée 2005 is made from carefully selected vineyard blocks that are known to produce the most powerful and intense base wines. The 2005 vintage is the first release of this cuvée and it coincides with one of the best years this decade for making a superlative méthode traditionnelle wine. This wine shows the true potential of the Marlborough region for making great méthode traditionnelle. The blend is 65% Chardonnay and 35% Pinot Noir with a small amount of reserve wine that increases the overall complexity. It shows strong, rich flavours with an excellently-structured palate and an impressive finish. The perfect special occasion wine!”

Julia O’Connell: Winemaker



The unique result of a historic partnership started in 1988 with the prestigious House of Deutz in Champagne, Deutz Marlborough Cuvée wines marry 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. More than two decades on from the inception of Deutz Marlborough Cuvée, only now is the time right to launch a prestige cuvée. In obtaining a more intimate knowledge of our vineyards, we have uncovered those selected blocks that produce the most sensational grapes. These grapes, along with all of our winemaking skill and almost four years of time have been invested in a wine we’re now extremely proud to release.





TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (October - April)

(MARLBOROUGH REGIONAL AVERAGES)

GROWING DEGREE DAYS:	1168°C
RAINFALL:	383mm
MEAN MAX TEMPERATURE:	20.7°C
MEAN MIN TEMPERATURE:	10.3°C
VINE AGE:	8-16 years
PRUNING REGIME:	Mixed
HARVEST DATE:	22nd March-7th April

MARLBOROUGH GROWING SEASON:

On summary statistics, the 2005 vintage was of only average temperature and wetter than normal. However, within this there were a series of events that assisted the viticulturists and winemakers. Warm days in September and October ensured a strong, even budburst and the flowering period during December was unusually cool, which meant that crop loads were largely in balance. The balanced crop and strong buds were assisted by above average rainfall through to January, ensuring good shoot growth and healthy canopies going into fruit ripening. A warm February, combined with the healthy canopy, set up the grapes for a full, ripe flavour profile in what was a classic, settled Marlborough autumn.

SOIL TYPE:

Typically two 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 on 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 rootstocks; Schwarzmann, SO4 and 101-14. The Pinot Noir is UCD6 with a small amount of UCD5 on Schwarzmann and 5BB rootstock.

WINEMAKING DETAILS:

The grapes were hand harvested in the last week of March and the first week of April 2005. They were whole-bunch pressed in the Brancott Winery Coquard press to extract juice in the gentlest manner, preserving its elegance and finesse. All parcels were fermented separately and left on ferment lees whilst undergoing malolactic fermentation. The extended lees contact contributes to

MATURITY ANALYSIS AT HARVEST (TYPICAL)

BRIX:	20.0 - 21.0° Brix
TITRATABLE ACIDITY: (as Tartaric Acid)	13.5 g/L
pH:	3.02

WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	12 g/L
TITRATABLE ACIDITY: (as Tartaric Acid)	7.5 g/L
pH:	3.12

the aromatic complexity and the malolactic fermentation softens the acidity to add richness to the palate. Assemblage of the final blend, which is 65% Chardonnay and 35% Pinot Noir, is followed by three to four years in the bottle on yeast lees, further enhancing and integrating the toasty, biscuit flavours.

AROMA AND PALATE:

The wine is straw yellow in colour with aromas of roasted nuts, almonds, toast and grapefruit. The palate shows grapefruit and apple notes that are perfectly balanced by secondary yeast autolysis characters of toasted nuts, brioche and biscuit dough. Creamy, mealy flavours add to the palate to complement the fruit, yielding a full, rich wine of intense body, structure and great length.

CELLARING AND FOOD MATCHING:

Whilst this wine makes an ideal aperitif, it also works well with particular foods due to the creamy citrus notes of the Chardonnay and the structure of the Pinot Noir fruit. Good matches include seared scallops and fish, or poached chicken salad with citrus sauce.

The wine was aged on yeast lees until it reached its full flavour potential and thus ready for disgorging and liqueuring. It is ready to drink now, but will also be able to be cellared for 2-3 years.

THE DEUTZ MARLBOROUGH CUVÉE RANGE:

Continuing the unique result of a historic partnership started in 1988 with the prestigious House of Deutz in Champagne, Deutz Marlborough Cuvée represents the pinnacle cuvée of the Deutz Marlborough range. Crafted from only the best and most intensely flavoured parcels of fruit, in the one of the best méthode traditionnelle vintages this decade, it is a marriage of the best of New Zealand grapes with traditional French Champagne making techniques.



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