



## THE DOCTORS'

<b>Cases produced</b>	3000
<b>Harvest Dates</b>	27 Mar - 11 Apr 09
<b>Brix at Harvest</b>	17.5 - 19.5
<b>Analysis at Bottling</b>	
<b>pH</b>	2.97
<b>T.A.</b>	8.7g/l
<b>Residual Sugar</b>	39g/l
<b>Alcohol</b>	8.5%

### Viticultural Practice

Vertical Shoot Positioning	Two canes
Trellising	(2.7m x 1.5m)
Shoot thinning	x 1
Crop Thinning	x 1
Leaf Plucking	x 1
Hand Harvested	
Yield:	7-9 ton/Ha

## The Doctors' Riesling

2009

### Winemaker's Vintage Report

2009 was very much decided by how much faith you put in research by Dr Mike Trought and his colleagues of the Marlborough Wine Research Centre on predicting the next vintage crop, 10 months before harvest. We had been observing the development of the crop prediction model and had the faith! - The model predicted a 30-40% increase in the number of bunches of grapes. This knowledge allowed us to drastically reduce the number of buds laid down at winter pruning; hence reduce the number of shoots that grew in spring, reducing the numbers flowers and bunches per vine, therefore our crop at harvest was, (a modest 7-8 ton/Ha). For those that did not heed the warning, the season involved endless rounds of crop reduction procedures, a costly exercise mostly done by hand or those who choose to do nothing produced excess yields of below average quality fruit (and who wanted that after the record 2008 vintage)!!

Climatically the growing season was wonderful, just the right amount of rain in spring, summer sunshine, then a dry cooler autumn harvest. In fact the weather during harvest was so good that I was often heard saying that vintage 2009 was boring!! Where had the adrenalin rush of impending doom, gone over harvest? All in all, one of the best vintages in the last 10 years right across our range of grapes.

### The Doctors' Riesling Profile

Now assuming cult status in the New Zealand wine scene the Doctors' Riesling continues to amaze wine critics and novices alike. Grown on our stony Condors bend vineyard at Renwick the fruit ripens slowly, in Marlborough's cool dry autumn climate, gaining flavour interesting yet retaining all important acidity. Picked by hand, early at low sugars the grapes are gently pressed, cold settled and given a cool slow fermentation which was arrested around 8.5% alcohol and 39g/l residual sugar. The final decision on when to stop the wine fermentation is very much decided on taste and acid/sugar balance.

### Tasting Notes

Lime sherbet, granny smith apple and mandarin flavours make an appealing wine. On the palate aromas of citrus, apricots & Asian spice, lovely fruit sweetness, balanced by fine acidity; the wines naturally lower alcohol, 8.5%, ensure each mouthful is a refreshing delicious experience.

Dr John Forrest  
Owner/Winemaker