

Paul Hewett
Torlesse Wines

Paul Hewett: My name's Paul Hewett, and I am one of the other winemakers here at Torlesse Wines. And I am here to introduce the four main wine styles that we produce.

Altogether, we are aiming for a focus on the local Waipara fruit flavors and the -- the fruit quality that -- that we have and an elegance.

The Waipara Riesling is of a dry style and comes predominantly from our oldest vineyards, which is pushing on 22, 23 years old. It is in a dry style and comes with the classic Waipara Riesling flavors and characteristics, such as fresh limes, pineapples, maybe hints of mandarin, and is clean, fruit-driven with good mineral undertones and a nice, fresh finish.

Our Waipara Chardonnay is made in a lightly oak style and in such that we ferment the major proportion, say close to 90%, in stainless-steel tanks, and the other 10% in nearly new to older oak barrels and then is -- is blended after a few months of being in the barrels and left on lees for quite some time to -- to introduce more complexity into the wine. It is a classic sort of Waipara fruit flavors and fresh -- fresh melons and peaches and is dry and nice clean, elegant finish.

Pinot Noir is made in a fruit-driven style. It's a lighter-bodied Pinot Noir. We are aiming for some subtlety, some elegance. And with the classic Waipara Pinot Noir fruit characteristics, sort of dark plums, cherries and maybe hints of raspberries, and ... and is made with predominantly older barrels; so it's more elegant and subtle.

These wines we are aiming to be fruit-driven and elegant. And being a food person myself, I like to think that these will match -- because of the broad flavors and -- and different flavors and characteristics, it would match any food style that we could have.

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The Rayner Vineyard
Waipara

Kym Rayner:

The first vineyard site I'd like to talk about is my own vineyard. My wife Maggie and I bought this vineyard in 1991; but some of the vines were planted in the mid-1980s. This makes us one of the oldest vineyards in Waipara. And the other interesting aspect is that these vines are planted on their own roots, as opposed to much of the newer plantings that are on ... where the vines are grafted onto resistant rootstock. My wife Maggie and I planted the rest of vineyard, and we do all the vineyard work ourselves apart from harvesting.

The soil is heavier clay with a few stony ridges. The topography is sloping, which helps with cold air drainage, and that avoids the spring frosts.

We have the key varieties of Riesling, Chardonnay, Sauvignon Blanc and Pinot Noir, and we also have two other interesting varieties, being Pinot Gris and Gewurztraminer. We harvest the Chardonnay and Riesling by machine, but handpick the other grape varieties.

We have drip irrigation on the vineyard, which is used primarily for establishment and in the hot years. The advantage of older vines and heavier soils means in most years, we do not have to irrigate the older vines.

Our vineyard is run on sustainable practices. It's in our own interests, obviously, to do this. We also drink vines from this vineyard on a regular basis. So we use the minimum number of sprays that we think is acceptable to produce grapes of superior quality.