

2009 ranga.ranga. Winemaking Details

Region	Blind River, Awatere Valley, Marlborough
Clone & Rootstock	51% Mass Select on Schwarzmann 29% Mass Select on 101-14 20% Mass Select on Riparia Gloire
Pick Date	51% 31 st March 9% 1 st April 40% 3 rd April
Harvest (in tank) Analyses	51% °B – 22.3 pH – 3.12 TA – 11.4 40% °B – 22.0 pH – 3.17 TA – 10.6 9% °B – 31.7 pH – 3.19 TA – 9.7
Fermentation	100% Stainless Steel as cold as possible (down to 11° C) 71% with X5 20% with VL3 9% with VIN13
Blending	100% Muritai fruit, from all areas of the block
Post Ferment Operations	First two bottling fined with very low rates of Gelarom (highly refined gelatin that is very gentle on the wine). Later bottling not fined at all. Cold Stabilised Protein Stabilised by addition of bentonite
Residual Sugar	2.2g/L
pH	3.27
TA (Titratable Acidity)	9.1g/L
Alcohol	12.60 (12.7)

Philosophy and the 2009 Wine

- 1) Following on from the freshness of the 2008 ranga.ranga., the intention behind this year's wine was even more of the same. And we've certainly achieved that, aided by a naturally high acid vintage that had us waiting for levels to drop before both flavour profile and analysis numbers came within picking parameters. In truth, I would have liked the acidity in tank pre-ferment to be a little lower. Some might think the TA in the final wine is a little peaky but we wanted fresh, vibrant and zesty and we've definitely got it. This is the first time I considered deacidifying one of our wines but, in line with our mantra of "minimal intervention", it was not a difficult decision to leave it alone.
- 2) Longevity should not be a problem, with the crisp acidity carrying a very solid core of fruit flavours that should develop and come to the fore over the next twelve months, settling into what I anticipate will be a long life of less punch and more delicacy.
- 3) It is interesting to note how this wine has stayed "in style" for the last three years, all the time, remaining an old school, punchy, typical Marlborough Sauvignon. The interesting point is that some wines in this school (Kim Crawford) have changed quite radically, now being much richer and riper and much more in line with the modern Marlborough Sauvignon style.
- 4) The wine has had as much time as possible on gross fermentation lees to offset the higher acidity and provide another layer of complexity in the wine. My motivation in leaving it on its lees was different to that of Arona, with the complexity element here more important. My aim to make it more than a one-dimensional zingy wine and it looks like we have succeeded - the comments I've had from people who've tasted this wine suggest it's something of a winemaker's wine - the winemakers can see past the freshness and into the multi-layered nature of the wine.
- 5) For the first time, this wine is blended only from batches produced from fruit out of Muritai. This was not a conscious thing - no recipe winemaking here; the wine was blended on flavour alone - but is a fact that I'm very proud of. Ranga Ranga and 3-Brooms are more "Winemakers Wines", made in a style that is more my version of Marlborough Sauvignon, rather than the more commercial thrust of Arona.
- 6) As ever, all fining trials are conducted completely blind so the truth will out and whatever the results, we go with it.