

# WELCOME

*to the 2008 Spring Release  
from Rimu Grove Winery.*

This year we produced two new aromatic varieties: Riesling and Gewürztraminer. These were greatly influenced by a fabulous Austrian winemaker who joined us for the harvest, Andreas Wiesinger. Not only did Andreas contribute to our winemaking and introduce us to grappa making, but he also fed us like we have never been fed before – including roasted pukeko with a kiwifruit sauce and vineyard rabbit, Austrian style. We begrudgingly admit that even the pukeko tasted quite good, and no, it wasn't tough!

We are really excited about the results of our first vintage with Riesling and Gewürztraminer, but unfortunately have very limited quantities for sale – so these will only be available via our mailing list and at the cellar door.

We feel the Pinot Noir, Chardonnay and Pinot Gris wines from this vintage are our best yet.

Rimu Grove wines are now available in Hong Kong, the United States, Canada, Australia, Japan and The Netherlands. In New Zealand we are now represented by Hancocks.

Our cellar door opens for the season on Saturday 11 October. If you're in the area please stop by and taste the new wines. It's always great to get some feedback from our regular customers.

Thank you for your continued support of Rimu Grove wines.

*Cheers,  
The team at Rimu  
Grove Winery*



# NEW RELEASES

*From Rimu Grove Winery*

## 2006 Chardonnay

\$28

The chardonnay grapes come from our vines grown on the slopes of Rimu Grove Estate Vineyard. This ripe fruit was picked by hand and whole-bunch pressed, followed by 100% of the juice undergoing cool fermentation in 225L French oak barriques (36% new). The wine was routinely barrel-stirred on full lees for 11 months. Tasting notes: Lively baked apple, juicy pear, citrus, and mineral flavours echo on the long, impressive finish. Fresh and vibrant; smooth, round and generous. A nicely layered wine with elegant sweet nut and toasted oak notes shining through, this chardonnay has a natural affinity with food. It is drinking well now, or will mellow and mature gracefully in the cellar until 2014.

## 2008 Pinot Gris

\$29

This wine was produced from Rimu Grove Estate-grown pinot gris fruit, with the addition of grapes from a young pinot gris vineyard in the local Moutere Hills area sharing our soil type and climactic conditions. The grapes were hand picked at full ripeness and underwent 100% whole-cluster pressing. 20% of the wine was aged sur lie in neutral French oak barrels for 4 months, with the remaining 80% aged sur lie in stainless steel tanks. Tasting notes: A concentrated Pinot Gris with strong varietal characters. Vibrant ripe pear, citrus, tropical fruit, floral, spicy bouquet and flavours balanced by a firm backbone of juicy acidity. Oily, opulent textures fill the mouth and linger on the palate. This wine drinks well now in its youth but will also benefit from development in the cellar through 2014.

## 2006 Pinot Noir

\$45

100% of the pinot noir fruit comes from the Rimu Grove Estate Vineyard. To achieve a high degree of complexity in this wine, the vineyard is planted with a mixture of seven pinot noir clones: 10/5, UCD 5 & 6, 114, 115, 667, 777. The grapes were picked by hand and cold-soaked for 5 days. The juice was then fermented on the grape skins in small open-top vats and hand-plunged three times daily. The wine was pressed and barrel aged in French oak barriques for 10 months (41% new oak). Tasting notes: A complex array of aromas, dense and ripe blackberry, boysenberry, cloves and dried violets. Sumptuous, sweet ripe fruity flavours with earthy, savoury notes and hints of spice, finished with silky fine-grained tannins that spread seamlessly throughout the palate. Now released after 1 ½ years of bottle age, this wine will bring great pleasure when cellared until 2016.

## 2007 Bronte Pinot Noir

\$28

100% of the hand-picked pinot noir fruit comes from the Rimu Grove Estate Vineyard, and is a mixture of four clones. This *Bronte* wine is made using the same techniques as our flagship Pinot Noir, but is specially blended to emphasise upfront and recognisable summer fruit characters in an accessible style offering fabulous value. Tasting notes: Attractive bouquet of sweet ripe blackberries and black cherries combine with hints of spice and toasty oak. Spicy plum and red fruit flavours coupled with juicy acidity, finished with fine-grained fruit tannins that linger on the palate. This wine has been bottle-aged for 6 months prior to release and can be cellared with confidence until 2014.

## 2008 Bronte Pinot Gris

\$22

This wine is blended with grapes from the Rimu Grove vineyard and another local Moutere Hills vineyard. The approach to winemaking is similar to our classic Pinot Gris, but the emphasis on this wine is to be blended for a softer, easy drinking style. Tasting notes: Vibrant, lifted pear and fresh stonefruit aromas echoed by a clean, soft texture on the palate. Finished with lively acidity to balance this off-dry, easy drinking wine. Enjoy this Pinot Gris from summer 2008 until 2012.

## 2008 Gewürztraminer

\$29

The fruit for this wine came from a young vineyard nearby in the Moutere Hills. To honour the age old winemaking techniques of the Alsace region of France, the grapes for this wine were hand picked and sorted, partially destemmed and soaked overnight on the skins to enhance the textures of the wine. The juice was gently pressed under inert gas conditions, fermented with traditional yeast sourced from Alsace and aged in stainless steel tanks. Tasting notes: Classic, mouth-watering aromas of rose petals, lychee and hints of exotic spices such as star anise and cardamom. Off-dry; a balance of citrus acidity and phenolics create great length. Drink now or allow this wine to mature and emerge gracefully from the cellar in 2014.

## 2008 Riesling

\$29

The glorious promise of Nelson aromatic wines is reflected in this fruit from the free-draining gravels of the Waimea Plains. The small crop of handpicked riesling grapes were destemmed and soaked on the skins overnight, prior to fermentation with wild yeast and ageing in stainless steel tanks. Tasting notes: Bouquet of orange blossom, honeysuckle and warm spice. Off-dry, round, full and luscious in the mouth, the fresh flavours finish with racy acidity reminiscent of sweet lime. This versatile wine is destined to gain strength and body with bottle age – cellar until 2014.

## NEW RELEASE SAMPLER PACK

A sampler case of our new releases, available only to our mailing list subscribers. **20% discount!**

Available until 31 October 2008.

Special price of **\$289.00.**

Order an extra New Release Sampler Pack as a Christmas gift for your favourite wine-lover!

*\*\* Free shipping on multiple-case orders \*\**

## REVIEWS OF PRIOR RELEASES

### 2005 Pinot Noir ★★★★★

Michael Cooper's 2008 Buyer's Guide to NZ Wines

"Estate-grown near Mapua, on the Nelson coast, this is typically a rich wine with loads of personality. The 2005 is a star vintage. Matured for 11 months in French oak barriques (35% new), it is deep and youthful in colour, with a highly fragrant bouquet. Muscular (14.5% alcohol) and sweet-fruited, it is crammed with cherry, plum and spice flavours, supple and highly concentrated. It is delicious now, but also well worth cellaring."

Wine Orbit ★★★★★ 95 points

### 2005 Chardonnay ★★★★★

Michael Cooper's 2008 Buyer's Guide to NZ Wines

"The 2005 was fermented and matured on its full lees for 11 months in French oak barrels (35% new). Pale gold, it shows some development, in a complex style with rich, ripe, tropical-fruit flavours, hints of toast and butterscotch, and substantial body (14.4% alcohol)."

### 2007 Pinot Gris ★★★★★ 1/2

Michael Cooper's 2008 Buyer's Guide to NZ Wines

"The 2007 vintage was estate-grown, hand-picked and lees-aged in tanks (80%) and old French oak barrels. A generous, fleshy and slightly oily wine, it is rich and ripe-tasting, with youthful citrus-fruit, peach and spice flavours, showing some complexity. It needs time; open mid 2008+."

### 2007 Bronte Pinot Gris ★★★★★

Michael Cooper's 2008 Buyer's Guide to NZ Wines

"Less complex than its Nelson stable mate (above), but more open in its infancy, the pale lemon 2007 vintage was hand-picked in the Awatere Valley and mostly handled in tanks; 20% of the blend was matured in seasoned French oak casks. Fresh pear and spice aromas lead into a strong, vibrantly fruity, ripe-tasting wine with a touch of sweetness and a well-rounded finish."

Warren Barton, *Dominion Post*, 12 Jan 08 - "Delicious"

### 2006 Bronte Pinot Noir ★★★★★

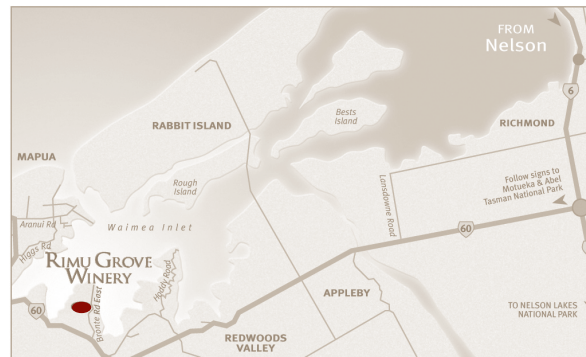
Michael Cooper's 2008 Buyer's Guide to NZ Wines

"Estate-grown on the Bronte peninsula, the characterful 2006 vintage was matured for 11 months in French oak barriques (20% new). Delicious in its youth, it is full coloured and fragrant, generously flavoured, ripe and rounded, with very gentle tannins and good complexity."

Wine Orbit ★★★★★



Experience cellar door tastings with the winemaker  
Personal vineyard tours and winery tours  
Friendly atmosphere and peaceful water view setting  
- vineyard picnics most welcome



- HOURS -

11am - 5pm

Labour Day to Easter - 7 days

By appointment throughout the year

Order your wines by mail order within New Zealand  
(see website for international availability)

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## SPRING 2008 NEWSLETTER



WINES EXPERTLY HAND-CRAFTED  
USING TRADITIONAL TECHNIQUES

"Since the debut 2000 vintage, Rimu Grove wines have shown great depth and individuality."

Michael Cooper, *Cuisine Magazine*, 2006

"Rimu Grove is one of the top wineries in the Nelson Region."

Max Allen, *The Weekend Australian Magazine*, 2007

"Wineries to visit in Nelson: Rimu Grove."

Jerry Shriver, *USA Today*, 2007

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