

## Latest News from Lawson's Dry Hills – April 2018



Here's our latest news for the first quarter of 2018. We hope you have enjoyed a good start to the year and we look forward to working with you over with the coming months. Thank you for your ongoing support of our wines!

Sion and the LDH team

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### Awards

A reminder on our current awards:

Riesling 2015, trophy Riesling and trophy aromatic, 2018 Sydney International Wine Competition Gewurztraminer 2016, GOLD, NZ International Wine Show, Marlborough Wine Show and TROPHY 2017 Air New Zealand Wine Awards

Reserve Pinot Noir 2015, GOLD New World Wine Awards plus 4.5 stars in Winestate Magazine Reserve Sauvignon Blanc 2016 No.1 and Five stars In Cuisine Magazine #186 (December '17) Blind River Awatere Valley Sauvignon Blanc 2016 DOUBLE GOLD, Six Nations Wine Challenge Blind River Awatere Valley Sauvignon Blanc 2017 BLUE GOLD, 2018 Sydney International Wine Competition

### Sauvignon Blanc Day

May 4th is not only Star Wars Day but also Sauvignon Blanc Day! We're celebrating by offering visitors to our Cellar Door a vertical tasting of Sauvignon Blanc and a special deal on purchases of our current wines. We'd love to hear about your initiatives if you're planning any?



## Prowein



Sion and Belinda packed their thermals and headed to Germany last month, for Prowein. Over 6,870 exhibitors from 64 countries presented their wines and spirits to over 60,000 trade visitors.

We joined our Danish agent, Distinguished Wines on their stand, which was very well organised and close to the New Zealand generic stand.

This was an exceptional event and very successful for Lawson's Dry Hills as we met with a number of our export partners. We also met some really interesting new contacts – watch this space!

*Sion manning the stand at Prowein*

## Lawson's Dry Hills New Year Regatta at Waikawa Boating Club



Another year and another great New Year's Regatta. This is our 11th year at principal sponsor of this event held in Picton harbour. Record entries made this the biggest sailing regatta south of Auckland! The weather was a bit trying with many yachties resorting to a swim as the sun shone but the wind refused to blow. However, once underway, two days' sailing resulted in a number of wins and a lot of very happy crews! *Pic: Joint Effort and their crew including our GM, Sion*



## Harvest 2018

Here's winemaker, Marcus's report:

2018 was a topsy turvy season that started hot and dry with great weather at flowering followed by record sunshine and higher than average temperatures though till February. This pulled veraison and harvest times forward to about two weeks from usual. Somewhat surprisingly this seemed to have little impact on flavour development and acid levels, both of which were good at harvest.



Several rain events in February caused an increase in the potential for disease together with a few inevitable sleepless nights.

We began picking in early March and were able to pick Chardonnay, Pinot Noir, Pinot Gris and Gewurztraminer with excellent flavours. We then had a very busy two weeks picking Sauvignon Blanc and that brought an end to this short, sharp harvest. This was another vintage where owning our own harvester and having full control in our winery gave us the ability to pick and process blocks of fruit as and when we needed to. This is essential to enable us to maximise quality.

The 2018 Sauvignon Blancs look crisp and fresh with all wines showing lovely varietal character with many displaying delightful, lifted passionfruit notes. The Chardonnay and Riesling fruit was excellent and will produce wines that are as good as we have ever made, while the Gewürztraminer has a lovely, intense concentration and is distinctly spicy. The Pinot Noirs have deep colour and bright fruit characters and we are quietly confident they will blossom over the coming months.

## Our vintage interns (Vinterns?!)



From left to right: Loïc le Blaye from Toulouse, Hadrian Pouget from Bordeaux and Roberto Nantiat from near Turin, Italy.

These guys are always smiling and willing to get stuck in to whatever needs doing in the winery. Have to say our purchasing of Nespresso coffee pods has gone through the roof!



## LAWSON'S DRY HILLS RESERVE SAUVIGNON BLANC 2016



A FIVE-STAR recipient and top 10 placegetter a year ago, this beautifully crafted wine comes back to claim top honours. "It teases the palate with spice, true varietal signature and a little funk," noted Cameron Douglas. It's a vibrant, punchy style where the generous, fleshy fruit core is framed and driven by a flinty layer and bright acidity. The flavour profile includes saffron and Indian spice notes, along with citrus and wet stone. It is a powerful, engaging expression that would be a wonderful accompaniment for fish laksa.

### THEORY OF EVOLUTION

"I'm happy with that, because I reckon it's the best sauvignon blanc we've ever made," said Lawson's Dry Hills senior winemaker Marcus Wright when he heard his wine had taken top honours.

"It's a sign of a special sauvignon blanc that it has developed so well over the last year," he added. Wright was thrilled with the fruit he received from several vineyards in 2016, and our top wine is a regional blend – Waihopai Valley-sourced grapes predominate, but there are key contributions from the Awatere Valley and a site on Chaytors Rd at the eastern end of the Wairau Valley. Once the fruit was in the winery, Wright began to delve into his winemaking bag of tricks. "Fifteen per cent of the fruit was a wild ferment in barrel, another 15 per cent was a tank wild ferment. The fruit was so ripe and lovely, I didn't want to mess around too much. I wanted the wine to be unmistakably Marlborough, so just tried to add a little complexity and texture." When asked about a food match, he immediately invoked the bounty of the Marlborough Sounds. "Anything you can dive for or catch from that water – scallops, butterfish – would be great. Cook it on the barbecue with olive oil, lemon juice, fresh green herbs... then open a bottle of the 2016 Reserve."

★★★★★ | \$25

