

# Harvest 2005

## Huia Vineyards

The Growing season is one of the key elements in shaping the new vintage wines. Spring 2005 was beautiful and sunny with the usual constant seasonal winds. Strong Southerly storms dropped snow in the surrounding hills in November and December, causing some crop reduction in cooler parts of the region. These cold storms affected the flowering reducing the yield of both Sauvignon Blanc and Pinot Noir in most areas. Between the short lived stormy Southerlies the weather was sunny and warm. The vines enjoyed the favourable conditions and had excellent canopy formation.

The summer was lovely and warm particularly in February and March. On the Winsome Vineyard's weather station, the records showed night time temperatures as low as 4°C and day time temperatures as high as 30°C. The flavour development in the grapes was long, leisurely and very intense.

The first pick was the sparkling wine Chardonnay which is usually harvested ten days before the still wines.



The Chardonnay for our Blanc de Blancs 2005 was hand harvested in three picks as the silty and stony areas ripened at different speeds.

In April we picked most of the Gewurztraminer Vineyards which displayed some extremely intense flavour development. This was followed by the Pinot Noir- small dark berries, ripe and wildly intense. At this stage it seemed to be an extraordinary year in Marlborough for Pinot Noir. The same has to be said for Sauvignon Blanc; the richness showing in the juice was reminiscent of the excellent 2000 year. A mixture of guava, rockmelon alongside gooseberry, grass and nettles. We have aged a small portion of the Sauvignon Blanc in old French oak on yeast lees to add another layer of flavours.

We decided not to make a Riesling this year as the grapes were exposed to adverse weather conditions at the end of vintage and were unable to achieve full ripeness.

The Pinot Gris in the other end was picked at full maturity, leaving us with high hopes for its future. We fermented a portion in oak as the results were favourable last year.

We fully expect 2005 to be one of Marlborough's great years.

