

Sacred Hill Training Module Research

New Zealand 101

Some from New Harbor (Newhaven) script

<http://www.wineoftheweek.com/regions/aboutnz.html> About New Zealand Wine and Wine Industry Statistics

New Zealand Wine, in general

http://www.tastings.com/wine/best_producers.html?na=New%20Zealand&ty=New%20Zealand%20Wines

“Situated in the deep end of the South Pacific, New Zealand is famously remote, with Australia serving as her only neighbor, over 1000 miles to the west. Fortunately for the New Zealanders (or Kiwis, in the local parlance), the topography is as dramatic as the nation is remote. New Zealand stretches for over 1000 miles from north to south and as such, has a widely varying climate. If it were transposed onto European latitudes, the nation would stretch from the Baltic Sea and Denmark to the African nation of Tunisia. This means that New Zealand’s vineyard regions are as varying in latitude as the Rhine Valley in Germany and Andalucia in the south of Spain. Most of the nations vineyards, however, are kept quite temperate by the chilly ocean currents. **So far the best results have been with whites, as Sauvignon Blanc from Marlborough had lead the way. Amazingly crisp and vibrant with an extraordinary herbal pungency, Marlborough’s sauvignons are wines that can’t be ignored, though they seem to find a love it or hate it reception.** Chardonnay on the other hand tends to the well-balanced, crisp, and flavorful model as opposed to the famously rich versions from "neighboring" Australia. Either way, the emergence of New Zealand over the last several years has made the wine world that much richer. Those who experiment will be rewarded!”

Sauvignon Blanc as Flagship

http://en.wikipedia.org/wiki/New_Zealand_wine “New Zealand is **home to what many wine critics consider the world’s best Sauvignon Blanc.** Oz Clarke, a well-known British wine critic wrote in the 1990s that New Zealand Sauvignon Blanc was "arguably the best in the world" (Rachman). Historically, Sauvignon Blanc has been used in many French regions in both AOC and Vin de Pays wine. The most famous had been France’s Sancerre. It is also the grape used to make Pouilly Fumé.

Following Robert Mondavi's lead in renaming Californian Sauvignon Blanc Fumé Blanc (partially in reference to Pouilly Fumé and partially to denote the smokiness of the wine produced due to its aging in oak) there was a **trend for oaked Sauvignon Blanc in New Zealand during the late 1980s.** Later the fashion for strong oaky overtones and also the name waned. **[possible Quick Fact]**

In the 1980s, wineries in New Zealand, especially in the Marlborough region, began producing outstanding, some critics said unforgettable, Sauvignon Blanc. "New Zealand Sauvignon Blanc is like a child who inherits the best of both parents—**exotic aromas**

found in certain Sauvignon Blancs from the New World and the pungency and limy acidity of an Old World Sauvignon Blanc like Sancerre from the Loire Valley" (Oldman, p. 152). One critic said that drinking one's first New Zealand Sauvignon Blanc was like having sex for the first time (Taber, p. 244). "No other region in the world can match Marlborough, the northeastern corner of New Zealand's South Island, which seems to be the best place in the world to grow Sauvignon Blanc grapes" (Taber, p. 244)."

Sacred Hill Facts

<http://www.wineoftheweek.com/hist/food0401.html> 2004 article states Sacred Hill is the 6th largest wine producer

Music

http://en.wikipedia.org/wiki/Music_of_New_Zealand music of N.Z.

Vineyards/terroir

http://en.wikipedia.org/wiki/Central_Otago_Wine_Region Central Otago; has terroir, climate and soil details

“At around the 300 meter contour level, Central Otago's vineyards are protected by high mountains (up to 2,000 meters) from New Zealand's characteristic maritime climate. They thus enjoy the only true continental climate zone in the country, with the large daily and seasonal temperature extremes typical of such geographies.”

“. . . these very climatic extremes are what can, given careful husbandry techniques, produce exceptional wines of great distinction and intensity.”

“The structure of the soil also differs considerably from other wine growing regions of the country, with heavy deposits of rough-edged mica and other metamorphic schists in silt loams. This soil drains easily, and given that most vineyards are positioned on hillside slopes, artificial irrigation is generally essential.”

“Pinot noir is the leading grape variety in Central Otago, and is estimated to account for some 70% of plantings. The Pinot Noir is notoriously fickle and difficult to grow. Central Otago, however, with its combination of climate, terroir and determined winemaking appears to have the capacity to produce a world-class Pinot Noir that is increasingly sought-after. The grape there is producing elegant wines with great ageing potential that some experts believe will ultimately equal the best in the world.”

<http://www.grapeescape.net.nz/9daysiwt.shtml> Marlborough

“Marlborough's Terroir is unique and has yet to be replicated in other areas of the world. The reason for this lies in the stony and silty soils of the Wairau plains. This coupled with Marlborough's sharp change in temperature from day to evening results in the world renowned herbaceous and fruity characters that Marlborough Sauvignon is prized for.”

<http://www.nzwine.com/swnz/> Sustainable Winegrowing New Zealand organization

“pioneering set of industry standards”

Tiers

from SH_7.pdf – Sacred Hill printed mat’ls by Amelia

“Pinot Noir from Central Otago has won numerous international awards and accolades making it one of New Zealand's most sought-after varieties.”

for Quick Facts

http://www.sacredhill.com/about_us/

“David and Mark Mason established Sacred Hill. The name is derived from Puketapu - which means ‘sacred hill’ in Maori - a small village close to the estate.”

<http://www.wine-pages.com/organise/bish.htm> article: *The wines of Sacred Hill with winemaker Tony Bish 03/01*

“Around 25% of Sacred Hill's vineyards are their own estates, the rest of their grapes coming from leased vineyards and contracted growers. Their Dartmoor vineyard (source of top Chardonnay, Sauvignon Blanc and some Cabernet and Merlot), is on the site of an old riverbed, so comprises chalky silt from the surrounding limestone hills and river gravel. The Whitecliff vineyard is planted at altitude specifically for premium Chardonnay. The soil here is a mix of volcanic ash and red metals over a limestone base, leading to naturally low yields. Tony uses natural corks, he has experimented with synthetic closures in the past, but found that after 18 months under plastic, experimental bottlings of Sauvignon Blanc, Chardonnay and Merlot were 'dead as a dodo' in the bottle.” **More from this article is valuable, as well.**