

ROY'S HILL

HAWKES BAY

ROY'S HILL SAUVIGNON BLANC 2009

The fruit from this wine is sourced from our Gimblett Road vineyards as well as from Crownthorpe, a cooler more elevated vineyard site. These two locations have different soil types, aspects and altitudes providing us with differing fruit characters, which have been combined in this wine.

This Sauvignon Blanc 2009 was given a cool ferment in stainless steel to retain the lively, fresh herbaceous characters the fruit exhibited. The individual components were blended, stabilized and filtered prior to bottling.

COLOUR: Light straw with green hue.

AROMA: Fresh lifted herbaceous characters with hints of nettles.

PALATE: A lively, tangy Sauvignon Blanc. Fresh capsicum and herbal flavours with lifted tropical fruits combine to give this wine a broad spectrum of flavours. Enjoy now.



TECHNICAL DATA

SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

VINTAGE CONDITIONS:

Favourable conditions were experienced through flowering and fruit set. A long warm summer followed by a short period of wet weather in early March led to an exceptional harvest.

Yields and quality were above average which has made 2009 a vintage to savour.

FINAL COMPOSITION:

Alc. 12%; pH 3.23; TA 6.8 g/l; RS =1.5 g/l

Kate R

KATE RABBURND, WINEMAKER

ROY'S HILL

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ROY'S HILL CHARDONNAY 2009

Hawke's Bay delivers ripe Chardonnay in great condition year after year. This Chardonnay was given a cool, controlled ferment in stainless steel to maximize aroma and flavour. This Unoaked Chardonnay was blended, stabilized and filtered prior to bottling.

COLOUR: Straw.

AROMA: Lifted lively citrus aromas.

PALATE: A lively, fruit driven Chardonnay. Crisp citrus and green apple flavours softened with fresh pineapple. This wine is drinking well now.

Kate R
KATE RADBURN, WINEMAKER



TECHNICAL DATA

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VINTAGE CONDITIONS:

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Yields and quality were above average which has made 2009 a vintage to savour.

FINAL COMPOSITION:

Alc. 12.5%; pH 3.59; TA 5.8 g/l; RS <1 g/l

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ROY'S HILL MERLOT CABERNET 2007

A blend of Merlot and Cabernet Sauvignon grapes from the different soil types and vine age that exist in our Gimblett Road vineyards. Warm fermentation along with some barrique maturation delivers good colour, flavour and mouthfeel.

COLOUR: Purple.

AROMA: Blackberries and plum.

PALATE: Fresh berry flavours combine with spicy fruits, flavoursome and mouthfilling. A soft, easy drinking style, approachable now, which will cellar well for two to three years.



TECHNICAL DATA

SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

VINTAGE CONDITIONS:

Flowering and fruit set were uneventful, although frost protection was paramount. A fine, warm summer was conducive to good veraison. March delivered a number of rain events, which required careful management of harvesting decision. Our free draining soils ensured that the rain was not a problem, clean ripe fruit was received at the winery and yields were average.

FINAL COMPOSITION:

Alc. 13.5%; pH 3.5; TA 5.2 g/l; RS <1.0 g/l

Kate R
KATE RADBURN, WINEMAKER

ROY'S HILL

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ROY'S HILL MERLOT 2007

Merlot sourced from all our sites at Gimblett Road have been blended in this wine, giving us a range of fruit flavours. Warm fermentation with regular pumping over facilitates colour and flavour extraction, as well as rounding and softening the palate.

COLOUR: Deep red.

AROMA: Ripe plums and aromatic lift.

PALATE: A soft, harmonious Merlot. Vibrant plum and spice characters are supported by subtle oak influences. A soft, velvety wine, full of fruit and excellent for current consumption. Will cellar for 2 – 3 years.

Kate R
KATE RADBURN, WINEMAKER



TECHNICAL DATA

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VINTAGE CONDITIONS:

Flowering and fruit set were uneventful, although frost protection was paramount. A fine, warm summer was conducive to good veraison. March delivered a number of rain events, which required careful management of harvesting decision. Our free draining soils ensured that the rain was not a problem, clean ripe fruit was received at the winery and yields were average.

FINAL COMPOSITION:

Alc. 13.5%; pH 3.5; TA 5.1 g/l; RS <1.0 g/l