

LAWSON'S DRY HILLS



LAWSON'S DRY HILLS
— MARLBOROUGH —



Tuesday, November 14, 2023

LAWSON'S DRY HILLS

Promotions

On Premise

\$5.00 per carton discount off any **Estate Wine** if the customer puts it by the glass and **MUST** use 14 cartons (minimum) per month.

Off Premise

\$5.00 per carton discount off any **Estate Wine** if the customer purchases 14 cartons (minimum) per month.

LAWSON'S DRY HILLS

MARLBOROUGH NEW ZEALAND

ESTATE SERIES



WINEMAKER'S NOTES = After gently pressing the resulting juice was fermented 90% in stainless steel at cool temperatures with balance being put into old French Puncheons for a slow gentle wild fermentation. Post – ferment the wines were allowed to rest on yeast lees with weekly stirring to build palate weight.

BOUQUET = This is a beautifully lifted aromatic wine with lemon blossom, fresh cut pear, honey comb featuring strong.

PALATE = The palate is full and rich, slightly off dry and balanced with lovely acidity. Pip fruit and nectarine flavours abound with background notes of nougat and spice giving the wine depth and interest. The wine will develop wonderfully over the next 3 – 5 years.

FOOD MATCH = Just magic with chicken, seafood and soft rich cheeses.

CELLARING POTENTIAL = Drink now and up to another 3 – 4 years.

2020 Pinot Gris 13.0% Alc

LAWSON'S DRY HILLS

MARLBOROUGH NEW ZEALAND

ESTATE SERIES



VITICULTURE NOTES = The grapes were picked in immaculate condition. The growing season was dry and warm allowing long, slow ripening and the development of bright fruit characters. Produced from a range of vineyards, two thirds from our Waihopai Valley and Chaytors Road Vineyards and the balance from the southern side of the Wairau Valley.

BOUQUET = Complex aromas of lemongrass, lime, passionfruit, melon and red capsicum all compete on the nose.

PALATE = The palate is supported by delightful fresh cut grass and tropical fruit notes. This Sauvignon Blanc has great concentration, length and a fresh, dry finish.

FOOD MATCH = Wonderful with any seafood dish, fresh green herbs, red tomato based sauces and of course, fresh Marlborough green – lipped mussels.

CELLARING POTENTIAL = Enjoy now or cellar for 2 – 4 years.

American Airlines Selected This Sauvignon Blanc To Be Served In Business Class

2023 Sauvignon Blanc 13.0% Alc

LAWSON'S DRY HILLS

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WINEMAKER'S NOTES = The grapes were harvested in pristine condition and gently pressed with the free run juice going to stainless steel tanks for fermentation, the pressing were fermented in older oak barrels. The tanks were inoculated with a yeast strain isolated in Alsace, whilst the barrels were either left to ferment wild or were inoculated with non – Saccromyces yeasts. With all the components looking wonderfully aromatic, blending was simply a matter of the right balance on the palate. The final blend has a 10% barrel fermentation component.

BOUQUET = The bouquet of this wine is beautifully scented with notes of rose petal, clove, lychee, ginger, citrus and much more.

PALATE = The palate is rich and round with a lovely mid – palate volume and a luscious texture. A sliver of sweetness provides softness to the finish. Over the next 8 – 10 years this wine will develop musk, honey and toasty characters, whilst retaining its distinctive varietal appeal.

FOOD MATCH = Any Asian, Middle Eastern dish or mild Indian curries.

CELLARING POTENTIAL = 8 – 10 years.

2020 Gewurztraminer 14.0% Alc

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ESTATE SERIES



WINEMAKER'S NOTES = The grapes were harvested and put into open top fermenters for a cold maceration before fermentation started spontaneously. Because of the small size of the berries, hand-plunging was limited to twice per day throughout the ferment to avoid too much extraction. The wine was left on the skins for seven days post ferment before pressing to predominantly old French oak barriques. The wine was blended after ten months maturation in barrel.

BOUQUET = Fresh raspberry and strawberry aromas with a hint of oak and subtle earthy tones.

PALATE = The palate is appealing and bright with fresh berry flavours and a lovely concentration. Supple tannins and wonderful depth provide balance and structure.

FOOD MATCH = Enjoy in moderation with lighter red meats, hot ham or if you like red wine with fish, try it with salmon or a yellow fin tuna steak.

CELLARING POTENTIAL = 3 – 5 years.

2019 Pinot Noir 13.5% Alc

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RESERVE SERIES



WINEMAKER'S NOTES = All the vineyards blocks were treated in the same manner, each was lightly pressed before fermentation in mainly stainless steel tanks, with a small amount going into older French oak barriques. The fermentation was with a yeast selected to enhance the wines natural aromatic profile. This wine represents the very best of what we produce, so post – fermentation we took the time to select only the best batches to make a small volume of this Reserve Sauvignon Blanc, using both the stainless steel component (90%) and the barrel fermented (10%).

BOUQUET = Reserve Sauvignon Blanc runs the full gambit of Marlborough Sauvignon Blanc varietal characters, from fresh green herbs through to strong citrus, lifted passionfruit and ripe tropical fruits.

PALATE = This wine leaps from the glass and has great intensity on the palate, with a juicy mid – palate and great length.

FOOD MATCH = Enjoy with grilled white fish, with a fresh spicy tomato salsa.

CELLARING POTENTIAL = A Sauvignon Blanc made to cellar, keep it for 3 – 5 years.

2019 Reserve Sauvignon Blanc 13.0% Alc

LAWSON'S DRY HILLS

MARLBOROUGH NEW ZEALAND

RESERVE SERIES



WINEMAKER'S NOTES = The grapes were harvested into open top fermenters, where they underwent a cold maceration before the fermentation kicked off spontaneously. Because of the small size of the berries the hand-plunging was limited to twice per day through the ferment. The vats were left with the skins in for between seven and twenty days post fermentation, before pressing to a mixture of French oak barriques and puncheons (25% new). After ten months maceration a selection of best clones and barrels were chosen for this wine.

COLOUR = It has a dark deep burgundy colour with bright purple hues.

BOUQUET = This is a beautifully floral and scented wine displaying cherry, raspberry and subtle sweet, smoky oak aromas on the nose.

PALATE = The palate is rich, silky, round and concentrated with great poise and focus. The red berry fruits combined with the French oak has produced lovely length and complexity.

FOOD MATCH = New Zealand roast lamb or duck, wonderful with oven roasted veg with garlic and herbs.

CELLARING POTENTIAL = 3 – 6 years.

2017 Reserve Pinot Noir 13.5% Alc