



OMAKA
SPRINGS
ESTATES

OMAKA SPRINGS ESTATES | DOG ROCK RED

Marlborough, New Zealand's Premier Wine Region is situated at the northern end of the South Island. The region, now world famous for its production of Sauvignon Blanc and other cool climate varieties is characterised by its well drained stony soils and long dry growing season with warm sunny days and cool nights.

The Vineyard

The vineyards consist of 178 acres that lie across the Omaka Valley in the heart of Marlborough's wine growing area. The first vines were planted in 1989 and further developed when Omaka Springs Estates were established in 1992.

Viticulture

Climate: The valley has cool nights during hot summer.
Soils: Light loams interspersed with gravels.
The Vines: All on grafted phylloxera resistant rootstock
Training: Standard 2.1m high trellis, rows 3m apart.

Tasting Notes

Colour: Deep ruby red with purple tints.
Nose: Red berries and other fresh fruits.
Palate: Raspberry, red currants and tight tannins.
Cellaring: Drink now or cellar well for 2 - 5 years.
Serve: Excellent with meat, game, cheese.

Winemaking

The grapes were hand picked on a cold crisp morning when the fruit was fully ripe. After fermentation on skins for three weeks the wine was pressed to French and American oak barriques enhancing the fruit qualities. This wine is a blend of 70 % Gamay, 15% Pinot Noir and 15% Merlot .

Alcohol: 12.1%.

Residual sugar: <1 gms/lit

