



**WHERE**  
NEW  
ZEALAND

**WHAT**  
RED

**WHEN**  
LIVING ON  
THE EDGE

## CHURTON THE ABYSS PINOT NOIR

Rarefied air inspires rare airs.



**WINEMAKER** Sam Weaver

**REGION** Marlborough/Waihopai  
Slopes

**GRAPE VARIETY** Pinot Noir

**SOIL** Loess over dense clay

**AGE OF VINES** Planted 2000

**PRODUCTION** 3,000 bottles



### CONCEPTUAL DOPPELGÄNGER

The slack line is the tightropes chiller little brother. He flexes and sways, eschewing the rigidity of his uptight older brother. This makes him seem less serious, but the opposite is true. He is a much more complex entity to master. The best of those to master this challenge must of course take it ever higher to demonstrate their personal expression of this mastery. Yes, it seems nuts, but to those in the know, this in-the-ether slackness is exactly what their soul needs to feel alive. Sip the danger, live to tell about it.

### VITI/VINI

The Abyss is the highest block planted to a 15% slope. At the end of the slope is a precipitous cliff dropping 50 meters down to the Omaka River. Organic and biodynamic certification. Low yield (less than a quarter of the normal Marlborough average or around 20-25hl/ha), hand-picked into small, 14kg baskets. A large proportion of whole berries are transferred to open fermenters. Fermentation occurs naturally after about 6 days of maceration. Tanks are gently plunged twice a day. A 14 day post fermentation maceration follows and results in a supple character to the tannins. The wine is then aged for 18 months in 30% new and used French Bourguignon. Racked twice and then bottled.

### PRODUCER

22.5 ha, southeast planting at 200m. 9 blocks named after cuts of meat. Sam and Mandy Weaver

established Churton based on their passion and philosophy. Sam is a pioneering Englishman from Church Pulverbath (known locally as Churton) in Shropshire England- where agriculture dominates. Farming is in his roots, and his scientific aptitude comes from studying microbiology in London. He synchronized both brilliantly and it shows in the precision and character of his wines. Sam is a staunch advocate for biodynamic practices and is always striving to create active soils with a diversity of plants and microbes resulting in wines with a true expression of their organic origin. Sam and Mandy Weaver are an anomaly for Marlborough. Densely planted at around 500 vines per hectare on slopes, all hand-picked and with minimal irrigation and minimal intervention in the cellar. Their old vines are planted in a patchwork pattern and include Viognier and Petit Manseng, further evidence of their departure from the norm for the area.

