

Churton



MARLBOROUGH
PINOT NOIR
2013
NEW ZEALAND WINE

WHERE
NEW
ZEALAND

WHAT
RED

WHEN
WITH
FRIENDS

CHURTON PINOT NOIR

A realignment assignment acquired for divinement (just go with it).

Churton



WINEMAKER Sam Weaver

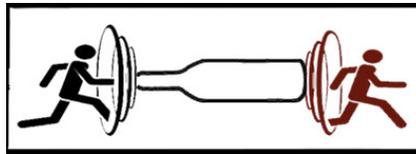
REGION Marlborough/Waihopai Slopes

GRAPE VARIETY Pinot Noir

SOIL Loess over dense clay

AGE OF VINES Planted 2000

PRODUCTION 36,000 bottles



CONCEPTUAL DOPPELGANGER

Every winemaker who gives a toss about what they are doing intends for the finished product to be equal parts alchemy and beauty. The Churton boffins go one step further - they know the grapes will deliver this magic with little intervention if they allow them to exist on their own terms. One feels much more compelled to freely express oneself when pulled rather than pushed. Inadvertently through this purity, they have in fact perfected viniportation - time travel through the bottle. Seriously - you will not be in the same world after this Pinot Noir. Inform loved ones before consumption, or better yet, invite them over.

VITI/VINI

Organic and biodynamic certification. Low yields (less than half the normal Marlborough average or around 40-50hl/ha), hand-picked into small, 14kg baskets. Bunch sorted then de-stemmed and berry sorted. Whole berries are fermented in open top fermenters using only indigenous yeast from the vineyard. Ferments are treated gently with plunging only during peak ferment. Wines are macerated on skins for approximately one lunar month before being racked into barrel - all French - 18% new. The wine undergoes a natural MLF in Spring and is racked once and the blocks are then blended prior to vintage. The blended wine is then returned to older barrels for another 4 months prior to bottling.

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 Pulverbatch (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.

communal brands



CLASSIC WINE FOR MODERN PEOPLE