



The South Island of New Zealand is known for its rugged beauty and wild weather where producing superb wine is both a challenge and a joy. The result is unashamedly aromatic yet elegant and sophisticated. Like the winds from which it takes its name, this flagship range of wines from Waipara Hills perfectly captures the wild Soul of the South.



Simon's Tasting Note

Colour	Pale straw
Nose	Delicate spice, ginger crunch and nashi pear
Palate	Delicate pear and ginger/spice flavours, supported by good weight and viscosity combine to flow through the palate resulting in a lingering, unctuous finish.
Viticulture	All fruit for this wine came from the Glasnevin Vineyard, grown by Jean-Luc Dufour and his crew.
Vintage	Early rains gave way to a growing season with moderate temperatures and plenty of sun. The Spring Equinox marks the start of every season with the awakening of the vines at budburst, leading through to the inescapable conclusion at the Autumn Equinox when the vine once again shuts down for the winter.
Maturation	Two fruit parcels were used for this wine, both were hand picked and whole bunch pressed. The best juice from this fruit was left to settle naturally and then half was fermented in old oak barrels, while the remainder was fermented in a stainless steel tank, these different methods increased greater complexity and interest in the wine.
Peak drinking	2008–2010

Wine Analysis

Alcohol	13.7%	PH	3.6 g/L
Residual Sugar	6.0 g/L	Acidity	6.3 g/L

Awards

- Gold - Liquorland International Top 100, 2008 (NZ)
- Gold - AWC Vienna International Wine Challenge, 2008 (NZ)
- Blue-Gold - Sydney International Wine Competition 2009 (AUS)
- Silver & Best in Class - IWSC The International Wine and Spirit Competition, 2009 (UK)
- Bronze - Royal Easter Show Wine Awards, 2009 (NZ)
- 3 Stars out of 5 - TizWine Tasting, 2008 (NZ)



Winemaker
Simon McGeorge

