



grava
MARTINBOROUGH

alana
martinborough

Grava 2018 Rosé

The **grava** Rosé is produced predominantly from a single Pinot Noir clone, picked early to ensure lively acidity to back up the fruit forward characters which represent a great Rosé. The wine is given minimal skin contact in the press - resulting in a subtle salmon-coloured wine. The 2018 **grava** Rosé was fermented in 500 litre puncheons to produce a fruit-driven wine with a layer of mineral complexity.

13% alcohol and 5g/L residual sugar.

Alana 2016 Chardonnay

Delicate aromas of white peach and citrus fruit. The palate is linear, underpinned by subtle oak characters and a beautifully balanced finish with crisp acidity and nutty flavours. Fully barrel-fermented and aged 10 months on lees in 12% new oak, undergoing 100% malolactic fermentation.

12.9% alcohol.

Grava 2016 Riesling

The **grava** Riesling is cold macerated on skins for a short time, then gently pressed, and fermented in stainless steel tanks with a small barrel component. The resulting wine has enticing aromas, great texture, and a strong acid backbone, which will ensure graceful ageing over the coming years. The 2016 **grava** Riesling is distinguished by its citrus fruit character and a crisp mineral finish.

11.0% alcohol, 16 g/L residual sugar, 7.1 g/L total acidity.

Alana 2016 Estate Pinot Noir

Packed with aromas of plum and dark forest fruit characters on the nose, married with some herbal notes from whole cluster fermentation. Medium bodied, the palate has bright berry flavours, underlined by judicious use of toasty French oak to compliment the fine grain tannins. 25% whole bunch fermented with wild yeast, destemmed and macerated for 28 days. Aged in French barriques, with 20% new oak for 10 months.

13.2% alcohol.

Grava 2016 Pinot Noir

The three clones of Pinot Noir grapes grown at **grava** are the Dijon clones 115 and 777 and Abel (the "gumboot" clone). The Pinot Noir wines made are clonal blends - offering optimum aroma and flavour characteristics, making **grava** Pinots excellent examples from a region famous for this variety. The 2016 **grava** Pinot Noir shows complex savoury and fruit aromas, followed by a well-structured palate with a long, elegant finish. This wine has not been filtered.

13.5% alcohol, 10% new oak.



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Grava 2017 Late Harvest

When the conditions are right we have the opportunity to make a botrytised late harvest wine. The 2017 **grava** Late Harvest is made with Sauvignon Blanc and has a full, decadent and opulent nose with deeply concentrated aromas of ripe tropical fruit.

10.5 % alcohol 160 g/L residual sugar.

Alana 2014 Late Harvest

A blend of late harvested and botrytised Riesling and Sauvignon Blanc. Notes of honey and stewed stone fruit with a fine acidic balance. Barrel aged for nine months prior to bottling.

13.5% alcohol and 160 g/L residual sugar.