



Domaine Jaquiéry

Named for owner Mark Jaquiéry, this winery is a single-vineyard Pinot Noir estate situated in the cool climate viticultural region of Central Otago, New Zealand. This 35 hectare Otago vineyard is eighteen kilometers from Lake Wanaka Township on State Highway 6 in the direction of Cromwell, near the community of Luggate, and thirty-six kilometers northwest of Cromwell.

Mark started the vineyard over eight years ago while he was still a pilot flying planes around the Pacific. When the airline company sputtered leaving him without planes to fly, and the vineyard was not getting the attention it needed, Mark decided to return to Otago and devote his energies to navigating the route of building the Domaine Jaquiéry brand.

Originally from the Wanaka area, Mark knew the local terroir and its capabilities for Pinot Noir. The first crop in 2003 showed his decisions were correct – the wine won a Bronze in both the 2005 New Zealand Royal Easter Show Wine Awards and the 2005 New Zealand International Wine Show.

The Region

At 45 degrees south, Central Otago is the world's southernmost winemaking region. It is mountainous, rising to over 2000m with the vines planted amongst spectacular alpine scenery. The vineyards are also the highest in New Zealand, located between 200 and 400 meters above sea level.

Central Otago is the only area in New Zealand with a semi-continental climate resulting in greater daily and seasonal extremes of temperature than found elsewhere in the country. Locked in deep valleys, surrounded by snow covered mountains, the vineyards have very low rainfall, (40cms per year at Bannockburn), though just 120 kilometers to the West, Milford Sound is the second wettest place on Earth with around 28 feet of rain being often seen in a single year. This proximity to very heavy rainfall means that the area has large amounts of water available, but not a lot of it comes from the sky. The very low humidity (30-40%, typically) means that Botrytis rarely causes problems.

Summers are hot and dry 86 to 88 F, with autumns cool and generally dry with cold nights. Rain falls evenly throughout the year and averages from 13 to 27 inches per annum, generally increasing to the west.

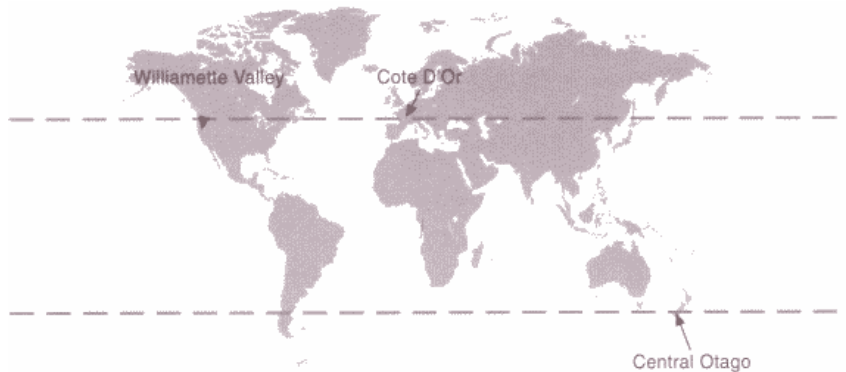
Terroir

If there is a dominant variable then it is climate rather than soils. Master of Wine Janis Robinson calls Pinot Noir a "minx of a variety", partly from the difficulty in producing interesting wine from it in warmer climates or wet seasons.

Many regions can get Pinot Noir to physiological ripeness, but only when grown in cool climates does it make truly pleasurable wines with fragrant aromas, silky mouth feel and a luscious lingering aftertaste.

Situated at similar latitude to Burgundy, our Central Otago vineyard is located 250 meters above sea level in the rain shadow of New Zealand's Southern Alps. Being inland we get hot dry summers, long sunshine hours and crisp cool winters.

On the edge of where Pinot Noir will ripen, our cool autumn, with considerable diurnal temperature variation, slows the loss of grape acids during ripening providing the wines with better balance, more aromas and better color development. The long slow ripening period also allows for the accumulation of more flavor constituents.



Our semi-arid soils are shallow sandy loam over gravel and stones. These lean soils reduce vine vigor and will produce small crop loads with resulting concentration of the berry flavors. The low rainfall and free draining soils makes irrigation for the vines essential.

Central Otago soils are moderately old. Layers of loess of various depths are interspersed with river gravels. Add to these sandier soils, formed by water erosion and the viticulturist has a spread of challenges and opportunities.



Loess is highly prized in every winegrowing region where it is found. It seems to bring out complexity in many varieties, but there is no question that Pinot Noir and its relatives thrive on it. While it is very fine and heavy, the Schist particles from which it is made are glass like, and do not readily form clays. The soils are therefore free draining. The result is a soil low in vigor, but high in mineral richness, with the ability of the viticulturist to use irrigation as a finely tuned control; keeping vines at exactly the desired degree of controlled stress, to provide optimum fruit quality.

Domaine Jaquéry Central Otago NZ Pinot Noir 2006

Viticulture

On the edge of where Pinot Noir will ripen, our cool autumns, with considerable diurnal temperature variation, slows the loss of grape acids during ripening providing wines with good structure, increased aromas, better color development and allows for the accumulation of more flavor constituents. Our semi-arid soils reduce vine vigor and produce small crop loads with resulting concentration in berry flavors.

Technical Notes

Clones:	5, 10/5 & 115 all on own roots.
Vine Age:	Planted 2000
Soil:	Shallow sandy loams over gravel and stones.
Rainfall:	200-300 mm per year
Elevation:	250 meters above sea level
Harvested:	Between 3 rd of April & 4 th of May 2006
Brix at Harvest:	23 - 24 Brix
Residual Sugar:	< 1 grams per liter
Titrateable Acidity:	6.4 grams per liter
Alcohol:	13.3%
Bottled:	29 March 2007
Package:	12 x 750 ml



Winemaking notes:

In vintage 2006 a warm spring provided ideal flowering conditions and was followed by a wonderful long hot summer. Harvest commenced with the earlier ripening clones on the 3rd of April and with mild autumn conditions was spread out till early May with the fruit coming into the winery in excellent condition. The grapes were de-stemmed and cold soaked for a week before fermentation in open top fermenters followed by nine months maturation in French barriques.

The wine displays a medium red/purple color with aromatic floral and plum characters. It has a tightly structured palate with focused fine-grained tannins and fresh acidity.

“spicy, earthy and savory, with plenty of body and flavor” **Michael Cooper**



Underground Cave completed



The construction of the Domaine Jaquiéry underground winery cave and cellar is now completed. This structure has been dug into the earth on the vineyard site, and then covered over with the soil to form an “underground” cellar to provide a constant temperature for the barrel storage. All wine movement will be by gravity.

For Sample requests, please contact: **Henry Work**



Work Wine Consulting, Ltd. – Nelson, NZ
Importation Search Service
Henry.Work@wineconsulting.co.nz
170 Atawhai Dr. Nelson, NZ 7010
Phone: 64 (0)3 539 4492
Mobile: 64 (0)21 058 3922