

Flying Kiwi



- Achieve the Impossible -

The Flying Kiwi brand is the concept of Robin and Bernice Mundy and their award-winning consulting winemaker Alan McCorkindale. They are passionate in their dedication to producing exceptional quality wines from their estate vineyards in New Zealand's Canterbury and Marlborough wine growing regions.

Their history started in 1977 with the first commercial plantings of Pinot Noir grapes in the Canterbury region, just north of Christchurch. Fifteen years later, an expansion phase saw them acquiring long-term vineyard contracts with growers of Sauvignon Blanc in the Marlborough area. This region was found ideal for Chardonnay and contracts with growers were acquired as well.

Flying Kiwi production is 150,000 cases per year. The three varietals currently available for export are Pinot Noir, Sauvignon Blanc and Chardonnay; with Pinot Gris and Riesling available next year.



2008 Pinot Noir – South Island

Grapes were harvested in April 2008 at a Brix of 22-24°. A cold soak maceration of 6 to 8 days is carried out to maximize the color and flavor extraction from the grapes. Fermentation is then carried out in small batch ferments with a range of carefully selected indigenous and cultured yeast strains. During fermentation the wine is carefully hand plunged up to 6 times a day. Once fermentation is complete the wine is pressed off with part of the wine aging in French oak barrels to gain mouth feel and oak complexity with the balance held in stainless steel to retain the vibrant fruit intensity. Malolactic fermentation is carried out while aged on light lees until final blending, fining and filtration occurs before bottling.

Analysis at Bottling:	Alcohol	12.5%	Titrateable Acidity	6.7g/L
	pH	3.47	Residual Sugar	3.2g/L

Tasting Notes:

This classic Pinot Noir is ruby red in color with violet hues. Rich raspberry and red currant aromas combine with ripe plum, cloves and oak characters on the palate. Soft tannins and balanced acidity combine to produce this elegant wine. A wine to be enjoyed now and that will develop with extended cellaring. An ideal match with roast poultry, wild game or New Zealand lamb.

2009 Sauvignon Blanc - Marlborough

Grapes were harvested from the Wairau Valley in the heart of the Marlborough region, from mid March to late April 2009 at 22° Brix. The grapes were crushed and then gently pressed to obtain fresh clear juice. The juice was fermented slowly in stainless steel at cool temperatures to retain the unique Marlborough Sauvignon Blanc varietal characters, using a range of carefully selected aromatic yeast strains. The wines, post fermentation are then carefully blended and prepared for bottling to preserve the intense varietal character and vibrant flavours of this wine.



Analysis at Bottling:	Alcohol	12.0%	Titrateable Acidity	6.1g/L
	pH	3.37	Residual Sugar	6.3g/L

Tasting Notes:

Ripe tropical fruit characters with underlying hints of asparagus are displayed in this crisp, dry wine. A classically structured Marlborough Sauvignon Blanc with excellent palate weight and a persistent finish. An ideal match with roast poultry, seafood or as an aperitif.



2009 Chardonnay - Marlborough

The Chardonnay grapes were harvested from our Marlborough vineyards in perfect condition and optimum maturity. Following pressing, a portion of the juice was fermented with French oak. Upon completion of the primary fermentation the wine was left to age on the lees for a period of six months to give further complexity.

Analysis at Bottling:

Alcohol	13.5%	Titrateable Acidity	5.3g/L
pH	3.53	Residual Sugar	3.6g/L

Tasting Notes:

This well balanced wine has a soft appealing texture with lingering flavours of stone fruit with aromas of peach and tropical fruits. The palate is soft and creamy, well balanced and elegant. The wine will continue to evolve over time to reveal a creamy texture. Perfect to drink now or cellar up to 3 years.

Winemakers – **Alan McCorkindale** was brought into the Flying Kiwi Wine Estate in 1998. He has been making award winning wines in three of New Zealand's famous wine-growing areas – Hawkes Bay, Marlborough and North Canterbury for nearly twenty-five years, working for some of the country's best-known wine companies. Acting as consulting winemaker, he oversaw additional plantings, added the best Marlborough vineyards available to the Estate's holdings, modernized the winery, and found the best technology to raise the quality of processing, fermentation and bottling. **Hamish Kempthorne** is Flying Kiwi's head winemaker who oversees the day to day monitoring of the brand, an award-winning winemaker in his own right.

Every bottle of wine you purchase contributes to the "Save the Kiwi Fund"

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



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