



THE LANDING

Bay of Islands, New Zealand

Blessed with some of the best grape-growing land in New Zealand's Northland region, The Landing vineyard produces award-winning, sustainable wines.

THE LANDING CHARDONNAY 2015

Grown on the coastal slopes overlooking the Bay of Islands, the 2015 Chardonnay is an expression of citrus, stonefruit and fine oak flavours, with a long and delicious finish.

VINEYARD

Harvested predominantly from eight year old clone B95 vines growing in clay soils at our vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked on 26th February and 13th March 2015, at 22.5 brix.

WINEMAKING

The Landing Chardonnay grapes were 75% de-stemmed; 25% whole bunch pressed and barrel fermented at cool temperatures to preserve the fruit characters. Malolactic fermentation was used on approximately 85% of this wine. The wine matured on lees in French oak barriques for 11 months.

TASTING NOTES

Bright, even, yellow colour with lemon-green hues. The nose is full with aromas of fresh and ripe citrus fruit and yellow stonefruits entwined with nutty oak at the core, unveiling soft and subtle creamy barrel-ferment notes. The aromatics possess intensity and good freshness.

Medium-full bodied, the palate has an elegantly concentrated heart of yellow stonefruit intermixed with creamy barrel-ferment and nutty complexity. The mouthfeel is fresh with excellent clarity, the palate with finesse, good acid cut, and drive. The flavours of stonefruits, citrus fruits and nuts are carried to a long and sustained finish. This is a fresh and bright citrusy Chardonnay with fine oaking and a bright lively mouthfeel.

TECHNICAL ANALYSIS

pH	3.32
Tartaric acid	6.2 g/L
Alcohol	13.5%
Residual sugar	Dry < 3g/L
Cellaring potential	2016 - 2020





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THE LANDING CHARDONNAY 2016

Grown on the coastal slopes overlooking the Bay of Islands, the 2016 Chardonnay delivers citrus, stonefruit and fine oak flavours, with excellent fruit weight and power.

VINEYARD

Harvested from a mix of nine year old clone B95 and two year old clone 45B vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked on 26th February and 13th March 2015, at 20.2 brix.

WINEMAKING

The Landing Chardonnay grapes were 75% de-stemmed; 25% whole bunch pressed and barrel fermented at cool temperatures to preserve the fruit characters. Malolactic fermentation (MLF) was used on approximately 85% of this wine. The wine was matured on lees in 30% new French oak for 11 months.

TASTING NOTES

Bright, light golden-hued yellow colour, a little lighter on the rim. The nose is softly fresh and full, with deep and concentrated aromas of ripe tropical fruit and citrus fruits, along with savoury mealy notes, creamy barrel-ferment and nutty oak elements, unfolding a gentle layering of butterscotch MLF aromas.

Medium-full bodied, the palate has good depth of ripe citrus and tropical fruits entwined with yellow stonefruits, complexed by creamy barrel-ferment, nutty oak, savoury mealiness and subtle butterscotch MLF. The mouthfeel is rounded, rich and succulent with some acid liveliness, and the wine carries to a sweet-fruited finish of tropical fruits and nutty oak. This is a ripe, sweet tropical and citrus-fruited Chardonnay with creamy and nutty oak, savoury mealy detail on a rich palate.

TECHNICAL ANALYSIS

pH	3.31
Tartaric acid	6.2 g/L
Alcohol	13.5%
Residual sugar	Dry < 2g/L

Cellaring potential 2017 - 2021





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THE LANDING PINOT GRIS 2017

Grown on our coastal slopes overlooking the Bay of Islands, the 2017 Pinot Gris is the first release of this variety.

VINEYARD

The first vintage harvested a mix vineyard wine were hand-picked on 21st February 2017. While much of the rest of the country had a particularly wet growing season, the Bay of Islands enjoyed good ripening conditions through to the end of February and the fruit was picked in great condition at 21.0 brix.

WINEMAKING

After harvesting, the grapes were transported to nearby Marsden Estate Winery where under the direction of Rod MacIvor the fruit was whole bunch pressed and fermented in stainless steel tanks using a variety of inoculated yeasts.

TASTING NOTES

This is a soft, full and moderately deep off-dry Pinot Gris. The wine has a bright, straw coloured appearance, lighter around the edges with a soft and voluminous nose showing a good depth of stonefruits, fragrant florals and honeysuckle. The flavours are deep and mouth filling, with a soft texture balanced by fresh acidity. A long lingering, dry textural finish carry stonefruit, floral and honey flavours.

TECHNICAL ANALYSIS

pH	3.0
Tartaric acid	6.3
Alcohol	11.5%
Residual sugar	7.0 g/L
Cellaring potential	2017 - 2019





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THE LANDING ROSE 2016

Grown on the coastal slopes overlooking the Bay of Islands, the 2016 Rose is an expression of fresh peach and fruit sweetness are balanced by a crisp, refreshing finish.

VINEYARD

Harvested from nine year old Syrah vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked on 13 April.

WINEMAKING

The Landing Syrah grapes were fermented with the skin on for two weeks and a range of inoculated yeast was used.

TASTING NOTES

To make this lively Rosé, hand-picked Syrah grapes were fermented at a cool temperature to retain their delicate fruit flavours. Dusky pink in colour, it displays a subtle raspberry bouquet coupled with a rich, full palate. Hints of fresh peach and fruit sweetness are balanced by a crisp, refreshing finish.

TECHNICAL ANALYSIS

Alcohol 11.5%

Residual sugar 7 g/L

Cellaring potential 2016 - 2017





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THE LANDING ROSE 2017

Grown on the coastal slopes overlooking the Bay of Islands, the 2017 Rose is a Syrah Merlot blend which offers great fruit intensity and vibrancy, is fresh and lively, leading to a light, dry finish of quince and florals.

VINEYARD

Harvested from young Syrah and Merlot vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked on March 17 2017.

WINEMAKING

50% Syrah and 50% Merlot, whole bunch pressed, going direct to press with no skin contact, and cool-fermented in stainless steel.

TASTING NOTES

Bright, light strawberry pink colour with some depth, and slight purple hues on the rim, pale edged. The nose is fresh with light and tightly bound aromas of savoury quince, red cherry and cranberry fruit with bright red florals and subtle mouthwatering mineral notes, Dry to taste and medium-bodied, the palate has light quince and cranberry flavours, with red floral notes and thirst-quenching mineral nuances. The mouthfeel is fresh and lively, and the wine flows with good energy and zest, along a fine line of subtle textures, leading to a light, dry finish of quince and florals. Serve as an aperitif, or with antipasto over the next 2 years. This dry rosé has quince, cranberry and strawberry flavours on a fresh and lively palate.

TECHNICAL ANALYSIS

Alcohol 11.5%

Residual sugar 7 g/L

Cellaring potential 2017 - 2019





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THE LANDING SYRAH 2013

Grown on the coastal slopes overlooking the Bay of Islands, the 2013 Syrah is an expression of ripe blackberry fruit harmoniously intermixed with savoury earthy notes and slight secondary dried herb elements.

VINEYARD

Harvested from six year old MS clone vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked on 30 March at 24.4 brix.

WINEMAKING

The Landing Syrah grapes were fermented with the skin on for two weeks and a range of inoculated yeast was used. It was then racked into 30% French oak barriques for 18 months.

TASTING NOTES

Full, dark, black-hued red, near impenetrable, with slight purple hues. The nose is softly full with gentle, near ethereal aromatics, featuring a black-fruited core with earth and mineral nuances, and some savoury dried herb and secondary earthy notes appearing. Medium-full bodied, the palate is rounded with a good core of ripe blackberry fruit harmoniously intermixed with savoury earthy notes and slight secondary dried herb elements.

The mouthfeel is smooth and velvety, with fine-grained tannin extract and balanced acidity. The fruit has drive and line, carrying to a taut, fine-textured, lingering finish. This is a harmonious, fine-textured Syrah with some savoury secondary nuances.

TECHNICAL ANALYSIS

pH	3.65
Tartaric acid	6.25 g/L
Alcohol	13.5%
Residual sugar	Dry < 2g/L
Cellaring potential	2015 - 2021





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THE LANDING SYRAH 2014

Grown on the coastal slopes overlooking the Bay of Islands, the 2014 Syrah is an expression of a deep and elegantly concentrated core of black-berried fruit, spice and liquorice notes.

VINEYARD

Harvested from seven year old MS clone vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula after a long, hot growing season. The grapes for this single vineyard wine were hand-picked on 3 April at 23.5 brix.

WINEMAKING

The Landing Syrah grapes were fermented with the skin on for two weeks and a range of inoculated yeast was used. It was then racked into 30% French oak barriques for 18 months.

TASTING NOTES

Very dark, deep, black-hearted red with slight purple hues, near impenetrable. The nose is firm with packed dark-red and black fruits entwined with minerally reduction, unveiling black pepper, spices, earth and floral elements. Medium-full bodied, the palate is firm and tightly bound with a deep and elegantly concentrated core of black-berried fruit entwined with spice and liquorice notes, black pepper, and hints of minerally reduction.

The palate has fine-grained tannin extraction with balanced, integrated acidity. The wine has good linearity and drive, leading to an elegant finish. This is an elegantly concentrated, tightly bound, black-fruited Syrah with some minerally reductive notes on a fine-grained palate.

TECHNICAL ANALYSIS

pH	3.65
Tartaric acid	6.25 g/L
Alcohol	13.5%
Residual Sugar	Dry < 2g/L
Cellaring potential	2017 - 2023





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THE LANDING SYRAH 2015

Grown on the coastal slopes overlooking the Bay of Islands, the 2015 Syrah is an expression of sweet flavours of black fruits entwined with layers of plums, liquorice, game, earth and cedary complexities.

VINEYARD

Harvested predominantly from eight year old MS clone vines growing in clay soils at The Landing Vineyard on the Purerua Peninsula in warm growing conditions. The grapes for this single vineyard wine were hand-picked between the 9 April to 21 April at 23 brix.

WINEMAKING

The Landing Syrah grapes were fermented with the skin on for two weeks and a range of inoculated yeast was used. It was then racked into 30% French oak barriques for 18 months.

TASTING NOTES

Very dark, black-red colour, near impenetrable, with slight purple hues, youthful in appearance. This has a soft and fresh nose with a concentrated core of ripe blackberry fruit along with plum and liquorice nuances, with black pepper, notes of earth and game, unveiling floral and mineral detail. Soft cedary oak aromatics open up with aeration. Medium-full bodied, the palate has sweet flavours of black fruits entwined with layers of plums, liquorice, game, earth and cedary complexities.

The fruit richness is balanced by fine, grainy tannin structure with lacy acidity lending energy and liveliness. A savoury game and earthy amalgam carries the wine with good drive to a lingering finish. This is a sweet and succulently ripe fruited Syrah with blackberry and plum flavours and a complex game, earth and cedary amalgam, and fine-grained structure. Match with slow-cooked game meat over the next 6-8 years. Hand-picked MS clone fruit fermented to 13.7% alc., the wine aged 18 months in 30% new French oak barriques.

TECHNICAL ANALYSIS

pH 3.68
Tartaric acid 6.28 g/L
Alcohol 13.5%
Residual Sugar Dry < 2g/L
Cellaring potential 2018 - 2024

