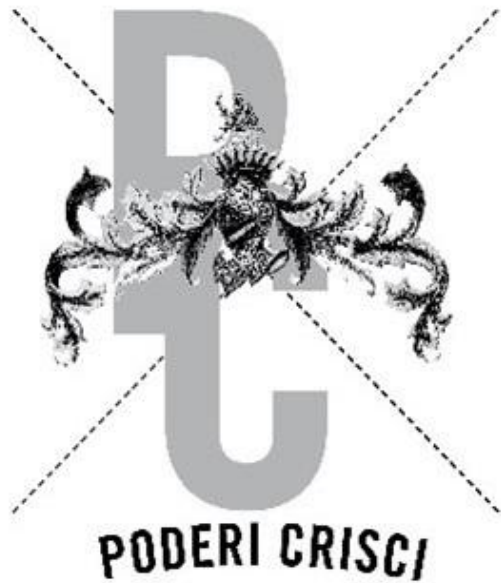


## Poderi Crisci Rosé 2023



**The Wine:** Poderi Crisci Rosé is produced from 100% Merlot grapes, picked purposefully a little earlier for a finer, lower alcohol wine in the style of a southern French or Italian Merlot Bianco.

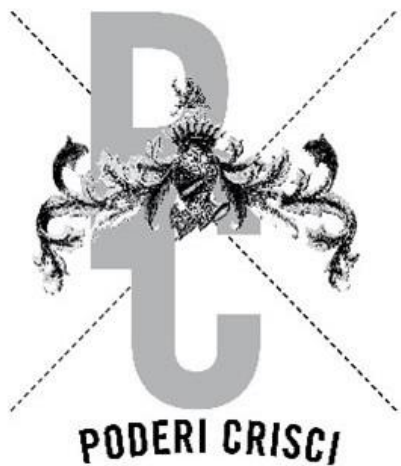
A refreshing dry aperitif, great in summer, this rose also demonstrates great terroir characteristics, which give the wine a complexity and versatility to accompany many styles of cuisine.

**The Vineyard:** Our most challenging year to date, and hopefully an exceptional one. Starting with late spring frost in early October, causing some damage to the lower Chardonnay and Merlot rows. After Christmas, the sun disappeared and we had endless rain, almost daily, creating water flows through the vineyard. Growth was unprecedented, under vine weeding was non stop, and topping of the canopy was endless. We literally started again. The weather patterns of summer 2023 created huge pressure as Waiheke was affected by early downy mildew, which affects the leaves, causes shrivel and loss of canopy.

We used a spray of horsetail (*Equisetum Arvense*) to great success and kept the mildew at bay for the whole season. It is also the first time that we did not use the aggressive lime/sulphur end of the season "Clean Up Spray", opting instead for a mixture of horsetail and cow pad pit instead. We have now created an atmosphere in the vineyard where the biodynamic preparations become more important and this is wonderful to see.

**The Winery:** The fruit for the Rosé was from our south merlot block and was hand harvested, foot stomped and pressed in our very gentle basket press. This avoids over extraction and harshness or bitterness in the wine. A nicely slow fermentation took almost four weeks, and the wine was bottled in July.

**Tasting Notes:** Very light in colour, white peaches and nectarines and other stonefruit, underlined with a fine herbal edge. Very fresh and displaying lots of finesse, Merlot Bianco in style. Stonefruits and a palate that lingers and persists. A wine that is great as a white wine but with excellent structure to pair with all food types..



## Poderi Crisci Arneis 2022

**The Wine:** Arneis, alongside Montepulciano and Nebbiolo, form our trio of classic Italian varieties grown and produced at Poderi Crisci. Originating from the region of Piemonte in the Northwest of Italy, our Arneis is true to the Italian style and a wine that we are particularly proud of.

The Arneis is usually harvested quite early, ensuring that we capture the fine citrus characteristics. Lovely lemon tart flavours that work fantastically well with any fresh seafood dish, or as a fine aperitif.

**The Vineyard:** Another very good growing season with a warm temperature in spring and good rainfall.

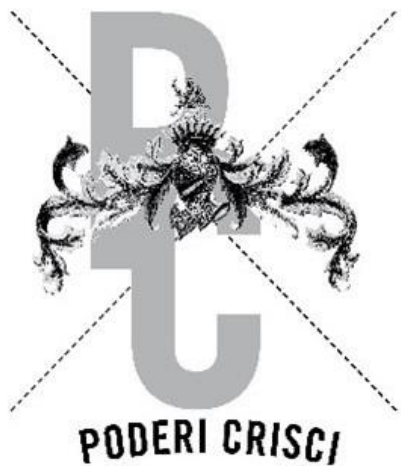
This gave us great canopy growth and a settled flowering period which gave plenty of fruit, which we thinned out straight after verizon by a good 20%. Harvest was early again and commenced on the 15<sup>th</sup> of February, the new normal.

We are incredibly lucky that for harvest a team of loyal Poderi Crisci customers came on board to pick the fruit and they stayed on board and have become our regular team. A big shout out and huge thank you!

The fruit was beautiful and blemish free with the Montepulciano as the last pick, an Incredible pleasure.

**The Winery:** As is the case with our other white wines, the fruit was first foot stomped in the picking bins, prior to being pressed in the basket press. This method which has proven perfect to extract the juice in a method gentle enough not to extract phenolics and tannins, resulting in a lovely, clean juice which is then passed into stainless steel tanks for fermentation. This allows us to preserve the flavours and fresh style of the fruit. The wine is stored in tank for 3 months prior to bottling.

**Tasting Notes:** Lifted nose of lime and lemon, citrus flower and rock melon characters, rich full, mandarin skin and orange peel, fresh and lifted, lemon tart and citrus. Very lush and full on the palate, with long lingering and creamy finish.



## Podere Crisci Pinot Grigio 2021

**The Wine:** Podere Crisci Pinot Grigio is a stunningly refreshing wine in a distinct Mediterranean style. It owes this freshness to its incredible dryness and its full flavour profile to a very low crop yield resulting in a wine with great richness and finesse.

**The Vineyard:** A very early season, after a dry winter, where every bit of rain was welcome especially after the drought conditions of 2020.

Budburst and all the following stages of development were up to 3 weeks ahead of average past seasons.

The Plants were extremely well balanced with a very healthy canopy, without the excess vigour that wet years can bring.

Not much rainfall over summer, but just enough for the vines to not be stressed.

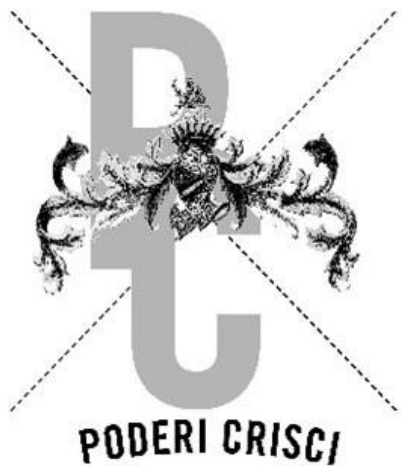
The earliest start to Harvest we have ever had.

**The Winery:** The Pinot Grigio was picked on a massive one-day pick on the 14<sup>th</sup> of February. The second time we have ever harvested prior to March. As the basket press that we use to press our white wines and rosés is so gentle, these wines are first foot pressed in the picking bins prior to being passed into the basket press. Half the juice is fermented in stainless steel tanks, and the other half in used 500l French oak barrels. (Puncheons) This method gives the wine much more depth of character and weight. The wines are then combined to “mingle” prior to being bottled after a period of 3 months.

**Tasting notes:** A subtle yet rich nose of quince paste, pear and nashi with touches of tropical flavours of feijoa and guava.

Very driven on the palate with marked minerality and flinty notes, fresh in the true dry style of Podere Crisci.

Rich and full palate of pears, nectarines, and yellow peach, with a very long citrusy grapefruit finish.



## Poderi Crisci Nebbiolo 2018

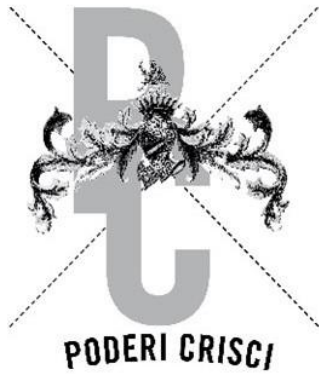
**The Wine:** One of three classic Italian varieties that Poderi Crisci produces, alongside our Montepulciano and from the same region as the Arneis, the Piemonte.

We are very pleased to finally present our Second vintage of the Nebbiolo, "The wine of kings and the king of wines".

**The Vineyard:** A beautiful early spring was followed by a great summer with temperatures being perfect and not too hot, right up until the end of January. February however took a turn for the worse with showery, humid conditions and very little sunshine. Fortunately, we experience a "Second Summer" period from the beginning of march, not a day of rain, lots of sun and great temperatures, the slightly cooler nights were beneficial also leading to great fruit flavours. These summer conditions lasted right through to the second week of April, by which time we had finished our 2018 harvest.

**The Winery:** Seven short rows is all the Nebbiolo at Poderi Crisci and for the first few years, with no fruit at all, it looked like it was going to be just a fanciful folly of ours, and then finally it came along.

Winemaking is very simple in its essence. Destemmed and lightly crushed grapes are fermented in an open wine barrel. Fermentation with indigenous yeast took 23 days before being pressed into a Feuillette (a French oak half barrel) for maturing.



## Poderi Crisci Chardonnay 2021

**The Wine:** Poderi Crisci Chardonnay is produced in the true Burgundian style with a nod to the Friuli region of Italy. Whilst our wines are like our children, and we know we shouldn't have favourites, it is impossible not to get excited with every new vintage of Chardonnay, even while it is still in the barrel. This wine transcends the fruit and displays all the myriads of characteristics that one would expect from a great wine.

**The Vineyard:** A very early season, after a dry winter, where every bit of rain was welcome especially after the drought conditions of 2020.

Budburst and all the following stages of development were up to 3 weeks ahead of average past seasons.

The Plants were extremely well balanced with a very healthy canopy, without the excess vigour that wet years can bring.

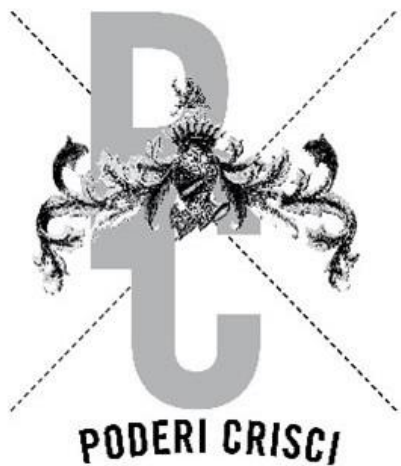
Not much rainfall over summer, but just enough for the vines to not be stressed.

The earliest start to Harvest we have ever had.

**The Winery:** The fruit was harvested by hand on the 11<sup>th</sup> of March 2021. As usual the fruit was sorted twice and foot stomped, then pressed very gently using our basket press. (The same method they would use in Champagne) Fermentation starts in stainless tanks before being passed into Burgundian shaped French oak barrels half way through fermentation. The wine is left on the lees right until the time of bottling with the lees being stirred 4-5 times during this period to add to the complexity of the finished wine. After 11 months in oak the wine is bottle on the estate.

**Tasting Notes :** Light and playful on the nose, as one would expect from a recently bottled wine in this early stage, but still a fine perfume of white flowers, honeysuckle and even orange blossom. Our trademark Burgundian characteristics (mineral and flinty notes), are present already and will become more developed with time.

A very fine palate, quite gravelly, flinty and with great backbone, almost like a Chablis. Lemon, lime, grapefruit and orange are all present, a touch of fig and intriguing "Sappyness". Above all a beautifully driven Chardonnay, built to cellar well for 10 years or more.



## Poderi Crisci Syrah 2019

**The Wine;** The Poderi Crisci Syrah is an atypical style for Waiheke Island. Leaning more towards the traditional French Côte Rôtie style than the New World. The wine displays a great deal of red fruit and has a beautiful deep fragrance. Syrah itself is sometimes described as a double concentrated Pinot Noir and the Poderi Crisci Syrah captures this beautifully.

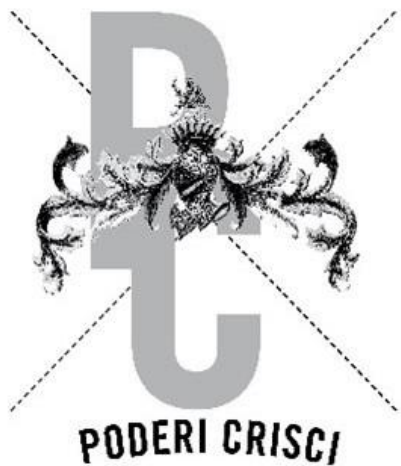
**The Vineyard:** A very different season, the whole of summer was much cooler than average with quite strong south-westerly winds keeping the temperature down. For us it was not a great summer for swimming and little time was spent on the beach. For the vineyard on the other hand it looked very promising, shaping up to be one of those classical years that have such purity of flavours and great structure.

Just before harvest however, we had an absolute deluge. Probably the most rain in a 12 hour period that Waiheke has ever experienced. The outcome of this event was slips on the road everywhere and large trees uprooted. There is a saying in Burgundy that the harvest period is only a very small part of the whole growing season, and a rainy harvest after a great year still makes a great wine as the flavours accumulate over the entire season. 2017 is a strong testament to that adage. A great growing season which went right up to harvest in Autumn. A hot year with just enough occasional rainfall to give the fruit a very crisp and balanced flavour profile.

**The Winery;** Poderi Crisci has only five rows of Syrah planted, typically offering up a yield of 2-3 Barrels, or just 600-900 bottles. The fruit was hand harvested on the 8<sup>th</sup> of April and as usual was sorted at the time of picking and again on the sorting table prior to destemming and crushing into an open stainless fermenter. After 14 days fermentation with wild yeasts at up to 29°C, followed by five days maceration on the skins, we gently pressed and moved the wine into French oak barriques for malolactic fermentation in our underground cellar. After 18 months the wine was bottled on estate. Only 736 bottles of the 2017 Syrah were produced from three barrels.

**Tasting Notes;** Another great example of our style of Syrah. Lifted floral perfume as is the trademark for our Syrah, lots of red fruit, especially raspberries, roses, a hint of wet gravel. A very alluring nose, reminiscent of great Pinot Noir.

A fine palate, never heavy, with cherries and cherrystone, lots of red fruit, mainly berries with remarkable freshness and a long savoury finish.



## Poderi Crisci Montepulciano 2020

**The Wine:** One of three classic Italian varieties that Poderi Crisci produces, alongside our Arneis and Nebbiolo. A great addition to our portfolio and we love it. The wine is especially well received in the restaurant being a food wine par excellence with its very rich flavour and powerful yet velvety tannins.

**The Vineyard:** Our very best season to date, certainly going to be one of the top five of the century. A very welcome early spring with steady temperatures produced an even budburst, with the native Kowhai flowering like never before. The season progressed beautifully, great weather all throughout summer, consistently hot but never too hot. (In superhot summer days the vines start to shut down to preserve the moisture in the leaves. The stomata's close and no photosynthesis occurs.) Steady temperatures right into Autumn and almost no rain gave us no fungal disease pressure and the harvest itself was almost "Pick and Drop" as very little sorting was required due to the fantastic overall quality of the fruit.

What a year! 2019 was also the year of the "Fete de Vignerons" in Vevey, which is only held four or five times every century. Maybe the gods of wine have been smiling on all of us.

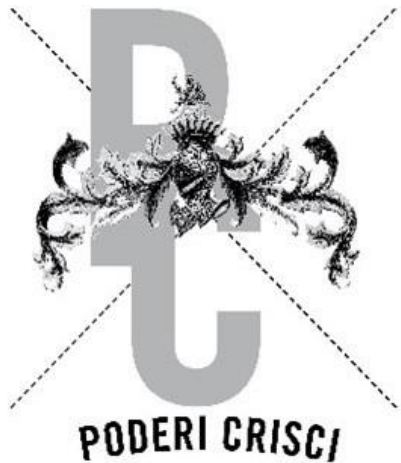
**The Winery:** The Montepulciano was harvest on the 29<sup>th</sup> of March, sorting during picking and again on the sorting table ensures that only the best fruit is destemmed and crushed into an open fermenter. Fermentation with wild indigenous yeasts took 11 days. After initial fermentation, the wine was left for a 5-day period of maceration on the skins. The wine was then gently pressed into French oak barrels and aged in the cellar for 19 months prior to being bottle on estate.

The gentle handling of the grapes and wines allows us to not have to fine the red wines. The Tannins are never raw or aggressive. Nothing added or taken away but left as pure as possible.

**Tasting Notes:** Very fresh and lifted, rich scent of plums with notes of chocolate, cocoa, lifted with leather, tarragon and beef stock richness. A very soft but full palate, with a beautiful succulent juiciness that makes wine quite Burgundian in character.

A lovely long finish with very soft and integrated tannin structure, makes this an outstanding Montepulciano.

## Poderi Crisci Viburno 2016



**The Wine:** “Viburno”, the flagship wine of the Poderi Crisci Estate label is a fine blend of Merlot, Cabernet Franc and Montepulciano. Traditionally the fruit is harvested from our Northern Merlot block, just above the “House Block” and our Southern Merlot both of which were tasting fantastic at time of harvest. The Cabernet Franc, picked from a parcel at the top of the vineyard offers a beautiful fragrant aspect and the Montepulciano delivers a fine spice and silken tannins

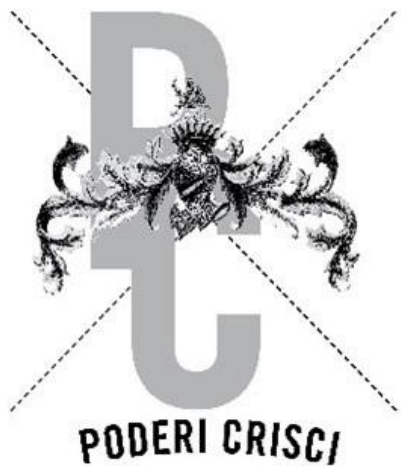
**The Vineyard:** A very different season, the whole of summer was much cooler than average with quite strong south-westerly winds keeping the temperature down. For us it was not a great summer for swimming and little time was spent on the beach. For the vineyard on the other hand it looked very promising, shaping up to be one of those classical years that have such purity of flavours and great structure.

Just before harvest however, we had an absolute deluge. Probably the most rain in a 12 hour period that Waiheke has ever experienced. The outcome of this event was slips on the road everywhere and large trees uprooted. There is a saying in Burgundy that the harvest period is only a very small part of the whole growing season, and a rainy harvest after a great year still makes a great wine as the flavours accumulate over the entire season. 2017 is a strong testament to that adage. A great growing season which went right up to harvest in Autumn. A hot year with just enough occasional rainfall to give the fruit a very crisp and balanced flavour profile.

**The Winery:** Merlot harvest started on the 7<sup>th</sup> of April followed by the Cabernet Franc and Montepulciano on the 8<sup>th</sup> and 11<sup>th</sup> of April. All the fruit was in beautiful condition and little sorting was needed but undertaken as per usual during the picking and sorting prior to destemming and crushing into open stainless-steel vats. Fermentation in these same vats at between 26° and 29° using natural wild yeast over a 21-day period, followed by a period of maceration on the skins prior to being basket pressed into oak barriques (30% new barriques) and into the underground cellar for a 22 Month period. A total of 18 Barrels were bottled on estate in February 2017.

**Tasting Notes:** A rich and full flavoured wine running through a spectrum of black fruits, blackberry and mulberry with some nice spice and cigar box on the nose. The terroir come through nicely with warm and earthy notes. The palate displays rich and full fruit which is densely woven into the velvety tannins structure and has great cellaring potential.





## Poderi Crisci Merlot Riserva 2016

**The Wine:** Poderi Crisci Merlot Riserva is produced using 100% Merlot fruit, grown in a very special parcel of the vineyard which we refer to as "The House Block". The vines are very low vigour, producing only a small crop of intensely concentrated fruit.

**The Vineyard:** The summer of 2015 was a challenging growing season, being that it was both very warm and at the same time very humid. This increases the fungal disease pressure and we had to be extra vigilant. The canopy in such years tends to be much denser and requires much more work delateralizing, thinning shoots and leaves, in order to maintain an open and airy environment. This ensures good sunlight and penetration of organic vineyard sprays. Thanks to a great sprayer imported from Turkey, (a mist blower), and the hard work and extra hours put in by our assistant wine maker, Seth, we were able to remain free of any fungal infections.

**The Winery:** Harvested on the 22<sup>nd</sup> of March with the usual care and sorting by our team of pickers, the fruit was destemmed and crushed into new French oak barriques. We take the heads out of our new barrels and use these as open fermenters. This gives a very fine oak pick up and seasons the barrels for their future use. Fermentation lasted 20 days at around 27-28 degrees C using natural yeast from the vineyard. After a further seven days of maceration the wine was passed to the barrel cellar. After 22 months the 6 barrels produced were bottled on the estate.

**Tasting Notes:** Very rich and full, blackberries with beautiful Merlot characteristics of dried leaves and herbs mixed in. Very full, structured palate with good black berry, cherry and black doris plum flavours. Lots of savoury characteristics with a very long-lasting finish. Great with rich, intense dishes.