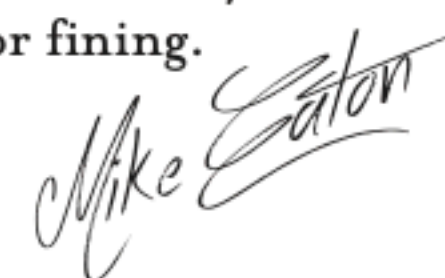


# EATON

## WINES

### OUR STORY

The Eaton wine journey began in 1981 when I took my first vineyard job in Marlborough. In 1991 with my wife Jo, we then developed the Clayvin and Eaton vineyard (1999). That started our family along the path of winemaking from small parcels of hillside grown grapes. The purpose of the EATON brand is to allow our family to work with these small parcels of fruit from unique Marlborough vineyards. Vines are hand-tended and the wines hand-crafted. We work closely with the family owners of these sites to craft special and memorable wines. We strive for wines that are truly expressive of their origin and are made in a very natural way. This allows for reduced use of preservatives, processing and eliminates the need for fining.



### EATON Waimea Plains Grüner Veltliner 2021

#### Morrison Vineyard - Waimea Plains - Nelson

Owned by Ruth and Rob Morrison, the vineyard is meticulously managed and careful attention is given to vine health and nutrition. The vineyard is sustainably farmed and the Morrison's are quick to use natural biological methods of managing vine and soil health. The Grüner Veltliner is supplied from a small section of their vineyard where we have reduced vines to just 2 canes and vines are shoot thinned. Bunches were thinned and shoulders are removed from the traditionally large bunches allowing fruit to ripen evenly and retain natural intensity.

### THE VINTAGE

2021 was one of the lowest yielding vintages since 2012 and the concentration shows on wines across all varieties. The season itself started wet and cool and we had a very poor flowering which meant open clusters and small berries. From December onward the season returned to normal and we had the usual dry Marlborough summer finishing with cooler weather than normal. The aromatic profiles were elevated even further with the large diurnal range from cool nights and warm days over the last few weeks of the vintage.

### THE MAKING

<b>The Vineyard:</b>	Morrison Vineyard
<b>Region:</b>	Waimea Plains Nelson
<b>Composition:</b>	Grüner Veltliner
<b>Harvest:</b>	Hand harvested 8th April 2020
<b>Process:</b>	Gentle pigeage and rest on skins for 6hrs prior to pressing - No added enzymes, SO <sub>2</sub> or yeasts
<b>Fermentation:</b>	Wild natural fermentation, followed by 100% Malolactic fermentation.
<b>Barrel work:</b>	1 seasoned barrel and the balance fermented in tank.
<b>Barrel aging:</b>	8 months in seasoned 225L barrique
<b>Assemblage:</b>	After 8 months the barrel and tank portion were combined and given a minimal SO <sub>2</sub> addition.
<b>Marriage:</b>	The blended wine was then settled almost 2 months before being bottled.
<b>Bottling:</b>	Un-fined and unfiltered 10th March 2021 pH 3.28 TA 6.4g/l Alc 12.67%
<b>Production:</b>	362 bottles

### THE DRINKING

Aromas of spiced apple pie with the barrel fermentation leaving its pillowy softness over-laying lemon zest and a fresh acidity.

