

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 Cuvée Forte 2021

By design, this wine is unashamedly provocative. It is in no way subtle. Fermentation with indigenous yeasts, lees-stirring and some skin contact all are accentuated by fermentation and aging in Cigar shaped barrels. Not for the faint hearted but a wine that will certainly provoke conversation.

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

The Vineyards:	Breezemere and Thistle Hill Vineyards
Variety:	Sauvignon Blanc
Region:	Awatere and Ward/Flaxbourne, Marlborough
Harvest:	Hand harvested – Breezemere 16th/17th March and Thistle Hill 29th/30th March 2021
Process:	Whole bunch pressed straight to barrel - No added enzymes, SO2 or yeasts
Fermentation:	Wild natural fermentation, followed by 100% Malolactic fermentation. SO2 added post Malo.
Barrel work:	Lees stirred at the on-set of malolactic fermentation and twice post Malolactic fermentation.
Barrel aging:	11 months in Ermitage Cigars and 2yr old 600L Demi Muid
Assemblage:	After 11 months assembled to stainless steel tank for settling
Marriage:	Settled 2 months before being bottled .
Bottling:	Un-fined and unfiltered 20th April 2022 pH 3.12 TA 8.2g/l Alc 13.46%
Production:	1100 bottles

THE DRINKING

Intense aroma of orange zest, wild herb and floral notes. Textured and complex on the palate with fine, bright acidity and a lingering minerality.

