

LIFE OF RILEY

APRIL 2010



MOUNT RILEY
MARLBOROUGH WINEMAKERS

HARVEST 2010 UPDATE FROM KERRY

Like all of NZ we've had a pretty cool summer here in Marlborough. Usually by the end of March all our Pinot Noir's been picked and we're well into picking Sauvignon Blanc. But this year cool weather has meant that the season's late, we're still busy picking Pinot and we're just getting started with Sauv. We can't complain though, the season's been good to us, we've had very little rain over the ripening period which has helped keep fruit clean and healthy. We've also got a new truck to cart our grapes this year so the vineyard guys are all keen to spend a bit of time at the wheel. In the winery, Matt and Dean have cellarhands from France, the USA, Australia and, closer to home, Geraldine down south. We're rapt with how flavours are looking and can't wait to get stuck into making some great 2010 wines. We'll be working through Easter this year but harvest should be reasonably short and sharp so roll on the end of vintage party!

Below: Kerry Senior Vineyard Manager
in the Mount Riley tractor shed



MOUNT RILEY AWARDS & REVIEWS UPDATE

Sauvignon Blanc 2009: Gold Australian National Show (Hobart) **4 Stars** Decanter UK; **Silver** Easter Show; Bob Campbell Review *"Mount Riley consistently offers good Marlborough sauvignon blanc at a great price. This is one of their best yet. It's as fresh as a crunchy apple picked minutes before you sink your teeth into it. A great combination of pungent fruit flavours and tangy texture, the wine captures everything that's great about summer."* AirNZ Magazine

COSMETIC SURGERY FOR SAVEE & 17 VALLEY !

April brings the release of Mount Riley's 17 Valley Sauvignon Blanc 2009 with sophisticated new labels. 2010 Savée will also be released this month under new premium labels— Savée was launched as Marlborough's first sparkling Sauv Blanc in 1999 and as a traditional method sparkling wine remains the best sparkling Sauv on the market—cheers!



Amy & Matt (aka Melanie) head out of Picton
and into the Marlborough Sounds

GRAPERIDE

By the end of March when the annual Graperide takes place in Marlborough, Mount Riley's winemaker Matt is usually stuck at work up to his eyeballs in grapes! This year, with a late vintage, Matt spent his last day off before harvest riding 101 km around Marlborough with wife Amy (who's also Mount Riley's General Manager). The only problem with Matt signing up for the Graperide the day before the event was that he inherited a race number from a late withdrawal, who happened to be named Melanie! Matt bore the brunt of a numerous comments out on the road about having the hairiest pair of legs the race had seen on a female cyclist!

CELLAR DOOR

Usually this time of year the Mount Riley cellar door closes for the cooler months. For 2010 we're staying open so that visitors can pop in to take a look at the new photography display that we've put together, our new family of 2010 labels and a few cellar door only treats (like Syrah and Mount Riley olive oil). From now until Labour weekend in October we'll be open Monday to Friday 11am to 4pm.