

DADA WINES LTD

DADA 1 2007

NOTES

Philosophy and concept

a) To make a blended dry white wine which is focused, complex, dense yet elegant. To combine new and old world influences - lightness and purity with depth and substance.

b) Dada is a favourite subject or obsessive idea. So it is with this wine. Dada is an informal term for father. The father is a very central figure for those who have grown up working the land. The relationships surrounding this figure are often complex and occupy a lot of one's being. Dada is a child's word for hobbyhorse. Dada is a movement in art and literature based on deliberate irrationality and negation of traditional values. Vive Dada.

Vintage conditions

The weather following veraison was very warm and dry. This resulted in fruit that was clean and extremely concentrated. The fresh character that typifies Sauvignon Blanc gave way to the riper, exotic fruit spectrum.

Variety

We do not wish to rely on varietal composition for defining this wine. This composition is subject to vintage variation. Several varieties were vinified but did not make the final blend. The final blend in 2008 comprises three varieties – Sauvignon Blanc, Viognier and Gewurztraminer.

Vineyard

The grapes for this wine were predominantly sourced from vineyards in the cooler parts of Hawkes Bay; Maraekakaho and Te Awanga. A small parcel came from the Gimblett Gravels. We identified these small pockets 10 years ago and were delighted when they finally became available to us in 2007.

Technical Winemaking Details:

We use a wide range of techniques – combining ancestral and ultra-modern. The vineyard receives rigorous attention to ensure fruit of intensity and concentration. We always hand pick and use 90% whole bunch pressing. All the varieties are vinified separately, 40% in oak barriques and 60% using specially designed 'cigar' tanks. Several parcels are fermented using indigenous (wild) vineyard yeast, others using no sulphur dioxide. Wine is aged for 10 months on gross lees. The basis of wine movements during elevage follows lunar cycles. Minimal fining and filtration prior to bottling. The wine is bottled aged for 8 months minimum prior to release.

Dada 1 is our creative space, (we take a creative approach), and also a means of refining our knowledge through experimentation.

Total production: 300 cases

Analysis at bottling

Alcohol	14%
TA	7.1g/L
PH	3.21
RS	0.8g/L
Bottling date	17 February 2008

Aroma

Write your tasting notes here:

Palate

Write your tasting notes here:

Cellaring

This wine has been produced in such a manner to ensure it will age gracefully for many years.

Food

Recommended – ask your sommelier.