

DADA WINES LTD

DADA 2 2009

NOTES

Philosophy and concept

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

Dada 2 is made without sulfur dioxide. To the unskilled this is a risky task, however a sound knowledge of wine aging, oxygen management and redox potential enables us to make a wine in this fashion with complete confidence. It also refers to the movement of Vins Natural that had its origins in France.

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

Although there was unsettled weather during February and March, exceptionally low yields and meticulous canopy management enabled us to pick clean grapes at optimum maturity mid April. 2009 will be remembered as an excellent vintage

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 2009 comprises 3 varieties – Merlot, Syrah and Cabernet Franc. This blend is also a nod to the little known exchange of wine that existed between Bordeaux and the Cotes du Rhone in the 19th century.

Vineyard

The grapes for this wine were sourced from vineyards in one of the warmest and most renowned parts of Hawkes Bay; the Gimblett Gravels.

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. All the varieties are vinified separately and do not received any sulfur. Grapes go through both pre and post fermentation maceration and are on skins for a period of more than 1 month. Following maceration the wine is aged 40% in new oak barriques and 60% using specially designed 'cigar' tanks. Wine is aged for 10 months on gross lees.

The basis of wine movements during elevage follows lunar cycles. No fining, minimal filtration prior to bottling with no sulfur added. Dada is our creative space, (we take a creative approach), and also a means of refining our knowledge through experimentation.

Total production: 100 cases

Analysis at bottling

Alcohol	14%
TA	5.9g/L
PH	3.65
RS	0.00g/L
Free So2	0.00mg/L
VA	0.55g/L
Dry extract	31

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.

NB: Believed to be the first red wine made and bottled without any sulfur dioxide in NZ.