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# Schubert 2015 'Marion's Vineyard' Pinot Noir

Wairarapa, New Zealand



### Bob Campbell 95 Points

5 STARS

Gold Medal

Medium-bodied pinot noir with attractive rose petal, cherry, berry and spice flavours. Elegant and quite linear wine with surprising power and length. A smooth-textured pinot that can be appreciated now but promises more with bottle age.

Maturity

2017

2022

### Raymond Chan 18.5 Points

### 5 STARS

Light ruby-red colour with some depth, paler on edge with some garnet hues. The nose is soft and gently voluminous with aromas of savoury strawberry and dark-red cherry fruit entwined with an array of red florals, dried herb and earthy detail. This has a firm and tight core, showing spice elements. The aromatics are refined and beautiful in expression. Medium-bodied, the palate is gently rich and lusciously sweet with strawberry and red cherry fruit flavours lifted by red florals and complexed by savoury herb and earth nuances. The fruit intensity builds on palate to show liquorice and spices. The palate is near-slippery in flow with fresh acidity and a very finely extracted structure in support. This is balanced and harmonious and carries with good energy and drive, leading to a long and sustained finish of red fruits and spices. This is a beautifully balanced and harmonious Pinot Noir with red fruits and florals, along with savoury herb and spice detail on a slippery, fine-textured palate. Serve with tuna, salmon, poultry and pork.

Maturity

2023

### Mike Bennie - Wine Front 93 POINTS

Magnificent vineyard located just on the outskirts of 'town' in Martinborough... Quite sappy and spicy with oak presence despite the low-ish new oak. Seasoning is a good word, there's plenty of dark berry and faint plummy fruit amongst the cedar and tobacco oak character, touch of malt and cola, though the overall feel is of a serious wine of depth and power. It's quite formidable, once you get some time with the wine, right at the upper end of muscular for pinot, but doesn't lose pinosity, if you get my drift. Pretty impressive in its way.

## Dhall & Nash - Puneet Dhall 18.5 Points

Toasted Cherries, again very supple tannins - very generous with a large creamy mid palate - lush pinot. - *Puneet Dhall (04/04/2016)* 





## Production of Schubert 2015 'Marion's Vineyard' Pinot Noir



### FERMENTATION

### MATURATION

Hand-picked and careful selection of grapes. 100% de-stemmed, cold-maceration and small batch fermentation in stainless steel vats and left on "skins" for 3 weeks.

Aged in 35% new and 65% used French oak barriques for 18 months.



PINOT NOIR GRAPES IN VAT

## The Land





# Schubert 2015 'Marion's Vineyard' Pinot Noir



Organic

3.75 /ha

27 Years

750mm

72 m

North-west

Silt loam soil

5000 per hectare

Pommard and the Abel clone.

13ha



New Zealand Wairarapa East Taratahi Marion's Vineyard

A small slice of Heaven in East Taratahi that encompasses the legendary Block B.

VITICULTURE	
NO. OF HECTARES	
SOIL TYPE	
YIELD (TONNES/HA)	
PLANTING DENSITY	
CLONAL MIX	
AVERAGE VINE AGE	
AVERAGE RAINFALL	
ASPECT	
ELEVATION	





The History Behind Schubert Wairarapa, New Zealand

DATES	EVENTS
1998	Kai Schubert and Marion Deimling, both Geisenheim University Viticulture & Oenology graduates from Germany, moved to the Wairarapa in pursuit of the best terroir to grow and produce Pinot Noir, after a world-wide search. They purchased a small vineyard in Martinborough, and a 40ha block of bare land.
1999	) Kai and Marion started planting on their bare land from scratch.
2001	) The first vintage of the Schubert Pinot Noirs. This release immediately started to get the attention of critics and wine enthusiasts around the world.
2009	) Marion started to implement an organic initiative with the Schubert vines.
2013	<ul> <li>Schubert's organic status became official, and all wines from this vintage onward are certified BioGro organic.</li> <li>This was also the first year that saw Schubert's second label release - the 'Selection' range.</li> </ul>
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2014	Kai, Marion and the Schubert team treated themselves to a glorious vertical tasting of their Pinot Noir vintages from 2003-2012, to hone their understanding of how their wines fare with age and how well they cellar and devleop.
2015	) Lisa Perrotti-Brown of Robert Parker's 'The Wine Advocate' rated Schubert in the Top 3 wineries of New Zealand;
	"I did an extensive New Zealand tour at the end of 2014 Kai Schubert continues to produce a beautiful, perfumed and earthy style Pinot from the alluvial Martinborough outskirts."
	- Lisa Perrotti-Brown, in 'Lisa Perrotti Brown's Guide to the Best of 2015'.



Schubert

The People Behind Schubert

Wairarapa, New Zealand



Kai Schubert & Marion Deimling OWNERS WINEMAKERS

Schubert Wines is the dynamic vision of Kai Schubert and Marion Deimling - both graduates of the esteemed Viticulture and Oenology University in Geisenheim, Germany, where both Kai and Marion were born and raised. Kai had the experience of working for the acclaimed winemaker Erni Loosen of Dr Loosen Estate., whilst Marion had grown up amongst vines at Lake of Constance and had worked at wineries in the Baden region. Kai and Marion had always dreamed of establishing their own vineyard one day. They travelled the world in pursuit of Pinot Noir with the idea of having their own vineyard and to produce wines of uncompromising quality.

From this dream, they searched many regions around the world through the US, Europe and Australia to finally arrive in Martinborough, New Zealand. In Martinborough, in the region of Wairarapa on New Zealand's North Island they felt they found what they were searching for. Martinborough was a small town of Pinot Noir winemakers that were gaining worldwide recognition at the time, this is what caught Kai and Marion's attention.

In 1998 they purchased a small established vineyard in Martinborough and 40 hectares of bare land just a little up north in the East Taratahi subregion. Here they planted the vines of their dreams in the form of Pinot Noir and also some other varieties. By European standards a fairly young vineyard, these vines have shown promise since the beginning. They have created an outstanding range of wines that are now world renowned.

Kai and Marion have always aspired to craft wines of uncompromising quality that would stand alongside the finest in the world. As a result, Schubert Wines have been quick to capture the attention of connoisseurs and critics alike for their alluring wines of outstanding character, complexity, balance and grace. Through Kai and Marion's passion and attention to detail from the vine through to the wine, and pursuit of quality. Their wines are found and recognised for excellence around the world. They are currently available in 36 export markets and found on wine lists of the French Laundry and Spago in California, Tetsuya's in Sydney, Fasano in Sao Paulo; Pujol in Mexico D.F. ; Chez Inn in Tokyo, The Dorchester Hotel in London, Restaurant Pinot Noir in Moscow and Queue de Cheval in Montréal to name a few.

Kai and Marion have always aspired to crc ngside the finesi es of u





Year to year at **Schubert** Wairarapa, New Zealand

VINTAGE **OVERVIEW** A windy spring and wet spell over the New Year, was followed by a hot, 2015dry summer. 2014Mild winter and warm spring resulting in an early bud-burst, leading into a cooler than usual summer, followed by an early autumn. Mild spring leading to ideal conditions for fruit-set in December. Summer was 2013very hot and dry with some rain only towards the very end of autumn. 2012Very similar to 2011. Cool spring and summer resulting in a slow ripening of the grapes. The harvest started three weeks later than most years. Yet beautiful sunshine during April ensured perfect ripening conditions. 20llCool spring and summer resulted in the vines being behind all season. The harvest started three weeks later than in a more usual year. Yet sunshine during April ensured perfect ripening conditions. Cool spring causing a late start to the season while a long and dry summer/ 2010autumn ensured ideal ripening conditions. Warm spring and summer leading to ideal flowering and ripening conditions, 2009with a short period of rain during February Mild spring leading to ideal conditions for fruit set in December. Summer was  $\underline{2008}$ very hot and dry with some rain only towards the very end of autumn.