

Forte by EATON 2020

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.

Mike Eaton

Breezemere Single Vineyard

Breezemere vineyard was planted by Rachel and Bryn Cotching on the gentle North-facing slopes of Marama Road in the Awatere Valley. After several years of watching the vines mature and the site start to express itself more assertively; in 2020 Breezemere came of age and was ready to have a cuvee made exclusively from that vineyard.

Yields were kept low and vines were shoot-thinned, leaf-plucked and thinned by hand. Pre-veraison 10-15% of the crop was green thinned and shoulders were removed.

The Vintage

2020 in so many ways was a mirror of 2019. That was.... Until Covid 19!! A moderate to low yielding vintage that was a Marlborough classic. A warm dry spring gave even flowering and yields were slightly moderate to low. The season was punctuated by enough rainfall to keep the vines in balance and maintain structure, flavour and acidity while keeping potential alcohols at a nice level. Late summer was very dry with very cool evenings that allowed fruit retain acidity, flavour and intensity while keeping alcohol in balance.

Variety	Sauvignon Blanc
Region	Awatere, Marlborough
Harvest	Hand harvested in two batches 26 th March and 3 rd April 2020

The Making

Process	Whole bunch pressed straight to barrel - No added enzymes, SO2 or yeasts
Fermentation	Wild natural fermentation, followed by 100% Malolactic fermentation
Barrel work	Lees stirred at the on-set of malolactic fermentation and twice post Malolactic fermentation
Barrel Aging	8 months in 600L Demi Muid and seasoned 225L barriques
Assemblage	After 8 months assembled to stainless steel tank for settling and minimal SO2 addition
Marriage	Settled almost 3 months before being bottled

Bottling	Un-fined and unfiltered 10 th March 2021
pH	3.08
TA	7.8
Alc	13.5%
Production	1174 bottles

The Drinking Aromas of citrus, white peach, wild flower and dried herbs. The palate backs this up with a fresh acidity, supported by a dry and long minerality driven by complexity from barrel aging on fine lees. A complex and taut wine that will reward cellaring.

