

2020 EATON Waimea Plains Grüner Veltliner

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



Morrison Vineyard - Waimea Plains - Nelson

Owned by Ruth and Rob Morrison, the vineyard is meticulously managed and careful attention is given to vine health and nutrition. The vineyard is sustainably farmed and the Morrison's are quick to use natural biological methods of managing vine and soil health. The Grüner Veltliner is supplied from a small section of their vineyard where we have reduced vines to just 2 canes and vines are shoot thinned. Bunches were thinned and shoulders are removed from the traditionally large bunches allowing fruit to ripen evenly and retain natural intensity.

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.

Yields were kept low and vines were shoot-thinned, leaf-plucked and thinned by hand.

The Vineyard	Morrison Vineyard
Region	Waimea Plains Nelson
Composition	Grüner Veltliner

The Making

Harvest	Hand harvested 9 th April 2020
Process	Gentle pigeage and rest on skins for 6hrs prior to pressing - No added enzymes, SO2 or yeasts
Fermentation	Wild natural fermentation, followed by 100% Malolactic fermentation
Barrel work	1 seasoned barrel and the balance fermented in tank
Barrel Aging	7 months in seasoned 225L barrique
Assemblage	After 7 months the barrel and tank portion were combined and given a minimal SO2 addition
Marriage	The blended wine was then settled almost 3 months before being bottled

Bottling	un-fined and unfiltered 10 th March 2021
pH	3.27
TA	6.6
Alc	12.5%
Production	746 bottles

The Drinking: Aromas of spiced apple pie with the barrel fermentation leaving its pillowy softness over-laying lemon zest and a fresh acidity. This is an ideal aperitif with a full, rich and textural finish that will easily sit on its own or be paired with food. It will drink best over the next 1-3 years.