

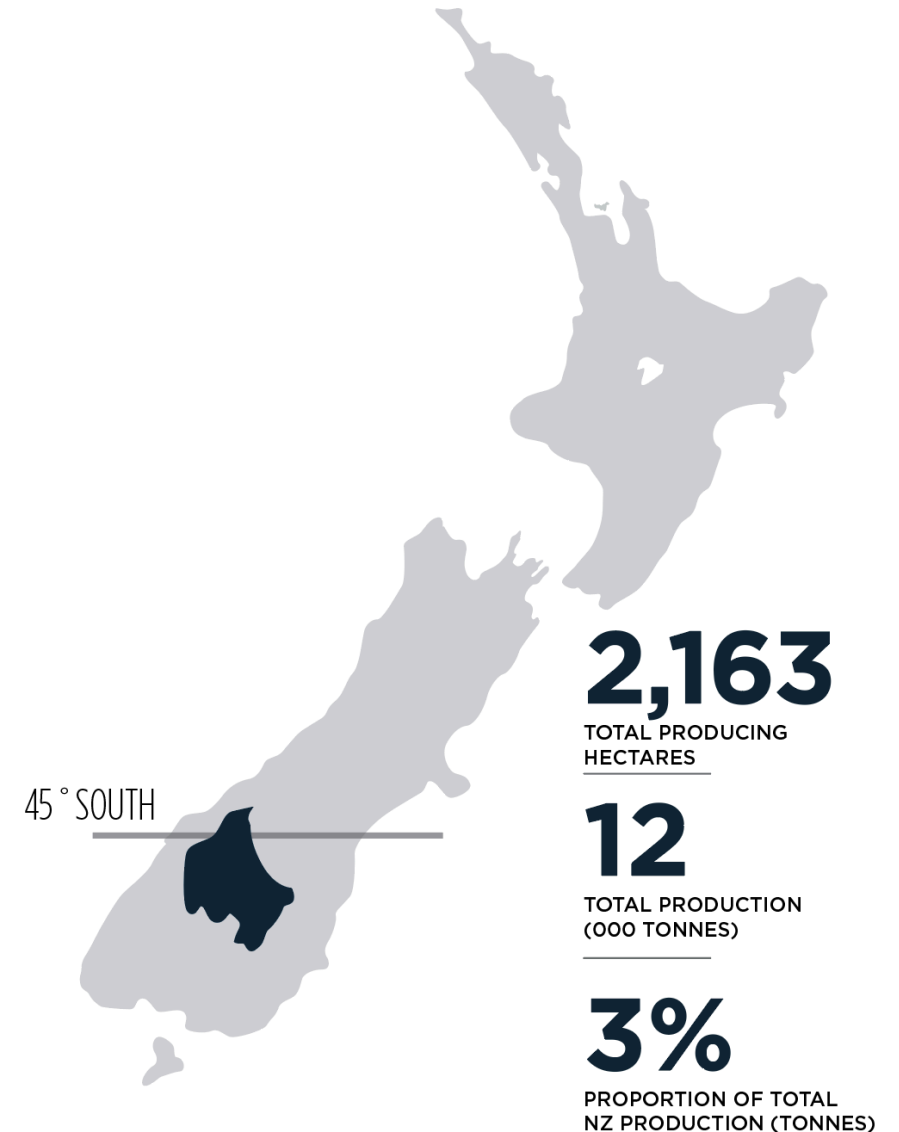
CENTRAL OTAGO

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FAST FACTS

- Originally most famous for growing stone fruit, such as apricots, Central Otago is one of the world's most southerly wine regions.
- The semi-continental climate is dry with extreme variation between summer and winter temperatures.
- Central Otago is New Zealand's third largest wine region.
- Pinot Noir is the flagship variety, covering more than 80% of the vineyards.
- Each of the subregions produces a distinctive style of Pinot Noir.
- Though produced in tiny volumes, Pinot Gris and Riesling are very highly regarded.



CENTRAL OTAGO

Central Otago is a region of extremes and holds the record for the hottest summer temperature (38.7C) but also the coldest (-22.7C).

Even in the height of summer the night time temperatures are cold. This large diurnal range means the grapes retain all-important acidity and the resulting wines are precise and focussed.

Central Otago is a large region (the harvest in Bannockburn can be up to a month ahead of Gibbston) and the distinctive mountainous terrain means each subregion has its own unique climate, aspect and altitude.

Soils can vary considerably within each subregion, though a stony free-draining base is common to all.



CLIMATE



QUEENSTOWN AVERAGE ANNUAL

SUNSHINE
1,921 HOURS



RAINFALL
913 mm

ALEXANDRA AVERAGE ANNUAL

SUNSHINE
2,025 HOURS

RAINFALL
360 mm

SUBREGIONS

Central Otago has very distinctive subregions

GIBBSTON

The highest subregion, with a cooler climate. North-facing hillside vines ripen later than neighbouring regions, giving lighter though still intense wines.

BANNOCKBURN

Lying on the south bank of the Kawarau River, the vineyards occupy one of the warmest, driest sites in the region. Highly distinctive, richly fruited and complex wines.

CROMWELL, LOWBURN, PISA

The majority of plantings are situated on the lower terraces and valley floor running parallel to the snow-capped Pisa mountain range. Silky seductive wines are made.



SUBREGIONS

Central Otago has very distinctive subregions

BENDIGO

The warmest of all the sub regions with vines planted on gentle north facing slopes. Vineyards sited on the stony soils capture the hot summer sun but the nights are cool and clear. Wines are deeply fruited and powerful with firm tannin profiles.

WANAKA

Cooler and slightly wetter than the Queenstown/Cromwell areas, Lake Wanaka provides reflected radiation and mitigates frost risk, producing delicate and vivid wines.

ALEXANDRA

The most southerly subregion, with a dry, extreme climate. The marked diurnal variation gives highly aromatic, finely structured wines.



GRAPE VARIETIES

PINOT NOIR – 1,765ha

The flagship variety, there are marked differences in subregional styles. Fragrant, lush fruit underpinned by taut structure, silky texture and true intensity.

PINOT GRIS – 171ha

The cool climate means excellent acidity in the wines, with aromas of pear, stone fruit and gingerbread and often a touch of sweetness on the palate.

CHARDONNAY – 105ha

Tightly structured, fine-bodied and sophisticated, the wines can be reserved when young but unfold with great complexity and elegance.

RIESLING – 54ha

Aromatic with fresh acidity, wines show citrus fruit and are delicately structured. Often there is a little sweetness to balance the acidity.

