



新西兰葡萄酒 高级认证课程

NEW ZEALAND ADVANCED WINE CERTIFICATION PROGRAMME



新西兰葡萄酒
纯净独特, 精粹汇集



NEW ZEALAND 新西兰

目录

新西兰葡萄酒中国高级认证课程	3
全力以赴,力求完美	5
第一部分:总览	6
酿酒历史	7
葡萄酒生产及出口	9
可持续发展政策	11
新西兰葡萄酒酒标法规及出口认证	13
葡萄酒封盖	13
第二部分:产区	15
新西兰葡萄酒产区图	17
北地	19
奥克兰	23
吉斯本	27
霍克斯湾	31
怀拉拉帕	35
内尔森	39
马尔堡	43
北坎特伯雷	47
北奥塔哥, 怀塔基谷	51
中奥塔哥	55
第三部分:葡萄酒	59
长相思	61
起泡酒	67
雷司令	73
灰皮诺	79
琼瑶浆	85
霞多丽	91
桃红	97
黑皮诺	103
西拉	109
梅洛赤霞珠混酿	115

TABLE OF CONTENTS

THE NEW ZEALAND ADVANCED WINE CERTIFICATION PROGRAMME IN CHINA	3
100% COMMITTED TO EXCELLENCE	5
SECTION 1: OVERVIEW	6
History of Winemaking	7
Wine Production & Exports	10
Sustainability Policy	12
New Zealand Wine Labelling Laws & Export Certification	14
Wine Closures	14
SECTION 2: REGIONS	16
New Zealand Wine Regional Map	18
Northland	20
Auckland	24
Gisborne	28
Hawke's Bay	32
Wairarapa	36
Nelson	40
Marlborough	44
North Canterbury	48
Waitaki Valley, North Otago	52
Central Otago	56
SECTION 3: WINES	60
Sauvignon Blanc	62
Sparkling	68
Riesling	74
Pinot Gris	80
Gewurztraminer	86
Chardonnay	92
Rosé	98
Pinot Noir	104
Syrah	110
Merlot & Cabernet Sauvignon Blends	116

通过此次的新西兰葡萄酒认证项目, 我们诚挚希望您能够

- 理解我们对于土壤和气候条件严谨、科学的分析, 可以让我们的葡萄栽种者能够为葡萄品种以及品系匹配更好的种植地, 从而提升葡萄酒的质量。
- 学习并了解我们各个产区独有的风土特征, 以及我们酿造葡萄酒的方式方法。
- 发现来自新西兰美丽纯净的葡萄园的优质葡萄酒。
- 鉴赏来自天赐的纯净水源、空气以及理想的风土条件下的优质新西兰葡萄酒。
- 以我们的质量认证体系来甄选来自新西兰的葡萄酒
- 更多信息请登陆新西兰葡萄酒官方网站进行查询
nzwine.com/zh-cn

THROUGH THE NEW ZEALAND WINE CERTIFICATION PROGRAMME WE INVITE YOU TO

- Understand how our rigorous scientific analysis of soil and climatic conditions has enabled our viticulturists to match grape varieties and clones with the locations in which they thrive
- Enjoy the special characteristics of our land and our approach to winemaking
- Discover exceptional wines from New Zealand's stunning pure vineyards
- Appreciate New Zealand's finest wines, that result from the natural gifts of clear water, clean air, ideal climate and soils
- Rely on our quality certification for all wines exported
- For further information please visit nzwine.com

为了确保该出版物的内容正确无误, 我们在打印前一直尽可能的保持细心谨慎的态度, 但人为错误必不可免, 如果您发现了任何错误, 欢迎发送邮件联系我们。

Information contained in this publication is correct at the time of printing and while care and diligence has been taken in the preparation of this textbook, we are all human and mistakes can happen. If you find an error please drop us an email.

数据来源

新西兰葡萄种植与葡萄酒酿造协会葡萄园报告2024
新西兰葡萄种植与葡萄酒酿造协会年度报告2024
MetService气候总结报告1969-1998

SOURCES

New Zealand Winegrowers Vineyard Report 2024
New Zealand Winegrowers Annual Report 2024
MetService Climate Summary 1969-1998

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新西兰葡萄酒中国高级认证课程

新西兰葡萄酒高级认证课程旨在为广大的中国葡萄酒专业人士以及爱好者们提供明晰、一致且精确的行业信息，帮助大家更好地了解新西兰葡萄酒。

本手册涉及的所有信息，均属新西兰葡萄酒中国专业认证课程的内容，这个级别的课程是特别为资深的葡萄酒行业专业人士而设立的。

参与新西兰葡萄酒中国高级认证课程的学员，经过两天的课程培训之后，可参加新西兰葡萄酒中国高级认证课程专业考试，成功通过考核的每一位学员，将荣获新西兰葡萄酒高级认证——新西兰葡萄酒产业官方机构在中国发出的最高认证。

在全面系统地掌握了本手册内相关葡萄酒知识后，通过考核认证的新西兰葡萄酒专业从业人员，还可申请成为“新西兰葡萄酒教育大使”。他们将新西兰葡萄酒中国高级认证课程使用本课程的资料来开展后续有关新西兰葡萄酒的专门教学。

所有“新西兰葡萄酒教育大使”将得到大量丰富的中英文网络以及实体学习资料的支持，用来培训其相关专业人员的新西兰葡萄酒知识。

请注意，所有对于本手册内容的使用都应获得官方的批准，未经认证的新西兰葡萄酒培训将无法得到新西兰葡萄酒产业官方机构的认证证书。

在此，我们衷心感谢您参与新西兰葡萄酒中国高级认证课程的学习，希望这个课程能够为您未来的职业发展带来极具价值的帮助。

THE NEW ZEALAND ADVANCED WINE CERTIFICATION PROGRAMME IN CHINA

The New Zealand Advanced Wine Certification Programme was established to provide clear, consistent and accurate information on New Zealand wine to Chinese trade professionals and wine lovers.

The information provided in this booklet is the reference material for the New Zealand Wine Professional course in China. This level is designed for experienced wine trade professionals.

Upon completion of the two day New Zealand Advanced Wine Certification Programme, students may also apply to sit the New Zealand Advanced Wine Certification exam. Successful completion of this exam awards each student with the New Zealand Wine Advanced certificate – the highest level of industry and government-backed New Zealand wine certification available in China.

By demonstrating a thorough understanding of the information presented in this booklet, certified New Zealand Wine Professionals may also apply to be a New Zealand Wine Trade Education Ambassador, a role designed for managers to teach staff about New Zealand wine, based on the content provided in this course.

Ambassadors are provided access to a wide range of English and Chinese language online and print education materials to facilitate the education of their own professional wine team on New Zealand wine.

Please note, use of materials is provided on a case by case approval basis only, and self-managed education by certified New Zealand Wine Professionals does not attract an industry and government-backed certificate.

Thank you for taking the time to complete the New Zealand Wine Advanced Certification. We hope you find the materials of value to your professional development.



全力以赴, 力求完美

早在十九世纪新西兰建国之时, 其酿酒产业便已有了萌芽, 但直到上世纪八十年代, 马尔堡出产的长相思在各种国际大赛中屡战屡胜, 广受好评, 真正将新西兰葡萄酒带到了整个世界的面前。

在马尔堡持续保有着世界一流产区地位的同时, 其他的新西兰产区也迎头赶上, 以出产优质葡萄酒而在国际上获得了越来越高的声誉。

就世界标准来说, 新西兰的葡萄酒产量极少, 占总量的1%。但新西兰葡萄酒的价签说明了其需求程度, 鲜有人质疑其品质含金量。

对质量一贯的坚持与承诺使得新西兰赢得了优质葡萄酒生产国的声誉。从葡萄园到酒窖, 无一处不体现着我们的这一承诺: 作为可持续发展的领导者, 新西兰一直引领先锋, 例如在叶冠管理、不锈钢桶发酵技术和螺旋塞的使用等方面。

100% COMMITTED TO EXCELLENCE

New Zealand's wine producing history extends back to the founding of the nation in the 1800s. But it was the introduction to Marlborough's astonishing Sauvignon Blanc in the 1980s that saw New Zealand wine explode onto the international scene, courtesy of world beating performances in international competitions and rapturous critical reviews.

And while Marlborough retains its status as the one of the world's foremost wine producing regions, the quality of wines from elsewhere in the country has also garnered international acclaim.

By world standards New Zealand's production capacity is tiny, accounting for 1% of total volume. And though the average price tag for a New Zealand wine is a reflection of its desirability, few would question its ability to deliver excellent value for money.

In fact, it's the unswerving commitment to quality over quantity that has won New Zealand its reputation as a premium producer.

This commitment is evident from the vineyard to the winery: along with sustainability leadership, New Zealand continues to pioneer advances such as canopy management, stainless steel fermentation techniques and screwcaps.

第一部分:总览

作为一个气候凉爽、地理位置独立的岛屿国家,新西兰得天独厚的气候条件,使得它特别适合酿造质量上乘、颇具个性的葡萄酒。

SECTION 1: OVERVIEW

As an isolated, cool-climate island nation, New Zealand enjoys an undeniable advantage when it comes to producing distinctive, ultra high quality wines.





1%

占世界总产量(按容量计算)
OF TOTAL WORLD WINE
PRODUCTION (VOLUME)

35°-45° SOUTH

葡萄栽培区的纬度范围
GRAPE GROWING LATITUDINAL RANGE

98%

新西兰葡萄种植可持续发展项目在葡萄园的运营比例
OF NEW ZEALAND VINEYARD AREA
OPERATES UNDER INDEPENDENTLY AUDITED
SUSTAINABILITY PROGRAMMES

酿酒历史

新西兰的葡萄(酿酒葡萄)种植史最早可以追溯到1819年,一位名叫 Samuel Marsden 的传教士,来到新西兰北地科里科里(Kerikeri)传教时,将携带来的100株葡萄藤栽种在了传教站。

19世纪40年代,英国移民 詹姆斯·巴斯 酿制出了新西兰第一批有历史记录葡萄酒,使用的葡萄是由他在怀唐伊(Waitangi)的一个小葡萄园内亲自耕种培育的,其在葡萄种植上的巨大热情也由此带动了一大批人投身于此。

一些奔赴新西兰的欧洲移民在各个地区开辟了自己的葡萄园,他们每一位都为新西兰早期的葡萄种植以及葡萄酒酿造的发展做出了重要贡献。

20世纪40年代,根瘤蚜给新西兰的许多葡萄园造成了毁灭性的打击,部分酒农就此认为,原先一直种植的欧亚葡萄种内杂交品种并不太适合于在新西兰生长,遂转向抗性更高的欧美种间杂交品种。这些葡萄藤虽然在抵御病虫害方面表现良好,可是结出的葡萄果实质量,比起之前的却明显下降。

直到20世纪60年代,随着欧亚葡萄在新西兰各大葡萄园的回归复兴,葡萄酒的整体水平才逐步回稳。同时,其酿造重心也从加强型葡萄酒转移到了佐餐型葡萄酒。

在1983年,新西兰种植范围最大的白葡萄品种是米勒图高(Müller Thurgau),而红葡萄品种则是赤霞珠。但自90年代起耕种品种方面发生了根本性的改变。

如今,长相思已成为新西兰种植最广泛的白葡萄品种,霞多丽和灰皮诺紧随其后,分列第二、三位。雷司令、琼瑶浆的种植规模相对较小,此外还有零星的阿尔巴利诺、维欧尼、绿维特利纳和白诗南分布于新西兰各地。

在新西兰红葡萄品种中,黑皮诺的种植面积遥遥领先,其次是梅洛、西拉、赤霞珠和品丽珠。新西兰的桃红葡萄酒主要采用黑皮诺酿造,不过在更偏北的产区,西拉和波尔多品种也常被用于桃红酒的酿造。

HISTORY OF WINEMAKING

The earliest history of planting vines (*vitis vinifera*) in New Zealand dates back to 1819 when Samuel Marsden, a missionary to New Zealand, arrived in Kerikeri, Northland with 100 vines that he went on to plant at the mission station.

In the 1840s, British resident, James Busby made the first recorded wine in New Zealand. The grapes were from a small vineyard that he planted at Waitangi and it was his enthusiasm for grape growing that went on to encourage others to follow in his footsteps.

There were a number of significant immigrants to New Zealand from Europe that went on to set up vineyards in different regions across the country. They each contributed in their own right to the very early establishment of vineyards and winemaking in New Zealand.

During the 1940s, phylloxera destroyed many vineyards in New Zealand and some winegrowers thought that the *vinifera* hybrid wasn't suitable for growth in New Zealand and decided to replace them with the hardier European-American hybrid vines. Unfortunately, even though these vines were more resistant to disease the quality of grapes was inferior.

It wasn't until the 1960s that the *vitis vinifera* vines made a comeback in New Zealand and high quality wines were again produced. Shortly after there was also a switch from fortified wines to table wines in New Zealand.

In 1983, Müller Thurgau was the most planted white grape variety and Cabernet Sauvignon the most planted red variety. Since then, there has been a definite change in grape varieties planted in New Zealand since 1990.

Sauvignon Blanc is now the most widely planted white variety with Chardonnay and Pinot Gris following in second and third place. Comparatively smaller plantings of Riesling, and Gewurztraminer, and small pockets of Albariño, Viognier Grüner Veltliner and Chenin are also grown across New Zealand.

Pinot Noir is by far the most widely planted red variety in New Zealand, followed by Merlot, Syrah, Cabernet Sauvignon and Cabernet Franc. New Zealand Rosé is primarily produced from Pinot Noir grapes, though Syrah and Bordeaux grape varieties are commonly used in the more northerly regions.

HISTORY OF WINEMAKING TIMELINE

酿酒历史年鉴



1819

第一株葡萄在北地种植 -
First vines planted in Northland



1840

詹姆斯·巴斯比在怀唐伊酿出了第一批新西兰葡萄酒 -
James Busby produces New Zealand's first wine at Waitangi



1840s

欧洲新移民来到新西兰，在坎特伯雷和内尔森地区开拓了葡萄园 -
New immigrants from Europe arrive and set up vineyards in Canterbury and Nelson



1895

新西兰政府委托编纂了新西兰葡萄种植产业前景研究报告，带动了葡萄种植行业的快速发展 -
New Zealand government commissions a report on the prospects of winegrowing in New Zealand encouraging a rush to plant vines



1900s

新西兰政府将投资集中在科学研究、葡萄栽培以及可抵御根瘤蚜病虫害的葡萄藤方面 -
New Zealand government invests in research, viticulture and phylloxera resistant vines



1900s

葡萄种植总面积达到387公顷，葡萄酒总产量达到410万公升 -
Total area under vine is 387 hectares, producing 4.1 million litres



1950s

欧洲新移民对葡萄酒与美食的热情拉动了葡萄酒产业的发展 -
New immigrants from Europe arrive and enthusiasm for food and wine increases



1970s

出于对葡萄酒品质的追求，原先所种植的一些杂交品种被嫁接到抗根瘤蚜砧木的传统葡萄品种代替 -
The demand for quality wine increases and many hybrid vines are replaced with classical varieties that are grafted to phylloxera resistant rootstock



1973

蒙塔纳酒庄 (Montana) 在马尔堡创立，这一产区随后成为新西兰葡萄种植面积最大的地区，以长相思 (1975年开始种植) 为主要优质葡萄品种 -
Montana sets up in Marlborough and this region becomes the largest grape growing area of New Zealand with Sauvignon Blanc (planted in 1975) as a premium variety



1980s

新西兰葡萄酒产业开始在海外展开市场推广 -
The New Zealand wine industry begins to promote itself overseas



1990s

新西兰登记注册的酒庄数量达到了130个，葡萄园总面积达到了6000公顷，葡萄酒年总产量为5770万公升。与此同时，新西兰葡萄酒也成功出口到了欧洲、美国和亚洲 -
130 registered wineries with total vineyard area of 6,000 hectares and total production of 57.7 million litres. New Zealand wines achieve export success in Europe, the USA and Asia



1994

64%的葡萄酒出口量集中在英国市场 -
64% of all wine exports are to the UK



1995

新西兰葡萄酒业率先建立了全国性可持续发展计划——“新西兰葡萄酒可持续发展项目” -
First wine industry to establish a nationwide sustainability programme, Sustainable Winegrowing New Zealand



2000s

注册酒庄数量上升到了358家，十年内葡萄种植总面积也翻了一倍 -
358 registered wineries, area under vine has doubled within 10 years



2001

"螺旋盖倡议" 的发起促进了生产商们对于螺旋盖封瓶优势的认识，将其作为可替换软木塞的品质选择 -
Screwcap initiative launched to promote and educate producers on the benefits of screwcap closure as a quality alternative to cork



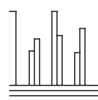
2002

新西兰出口到英国、美国以及澳大利亚的葡萄酒总值突破两亿新西兰元 -
New Zealand exports to the UK, the USA and Australia reach over NZ\$200 million



2010

新西兰葡萄酒的出口总值突破十亿新西兰元 -
New Zealand Wine exports exceed NZ \$1 billion in value



2024

新西兰拥有755家注册酒庄，年产量达2.84亿升，出口额高达21亿新西兰元 -
755 registered wineries with the total production 284 million litres and exports at NZ\$2.1 billion in value



2024

新西兰葡萄种植与葡萄酒酿造协会制定了《2050年净零排放路线图》 -
New Zealand Winegrowers creates a Roadmap to Net Zero emissions by 2050



2025

新西兰葡萄酒可持续发展项目迎来30周年 -
Sustainable Winegrowing New Zealand celebrates 30 years

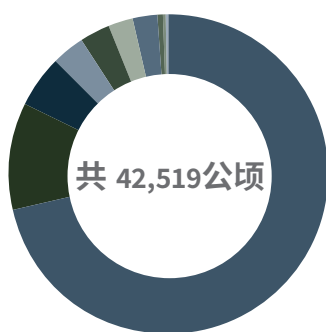
葡萄酒生产及出口

按全球标准衡量，新西兰的葡萄酒产能规模较小，年产量2.84亿升，仅占全球总产量的1%。上世纪90年代时，全国仅有130家注册酒庄。如今酒庄数量已达755家，且约90%的新西兰葡萄酒出口至国际市场。



葡萄园种植面积

公顷

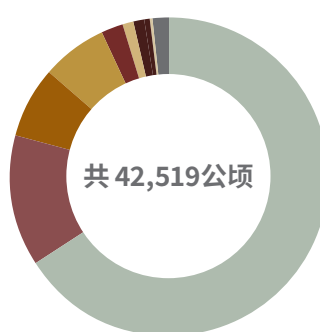


- 马尔堡 30,444公顷
- 霍克斯湾 4,574公顷
- 中奥塔哥 2,163公顷
- 北坎特伯雷 1,501公顷
- 吉斯本 1,226公顷
- 怀拉拉帕 1,105公顷
- 内尔森 1,077公顷
- 奥克兰 269公顷
- 北地 75公顷
- 北奥塔哥, 怀塔基谷 50公顷
- 怀卡托 & 丰盛湾 6公顷



主要品种

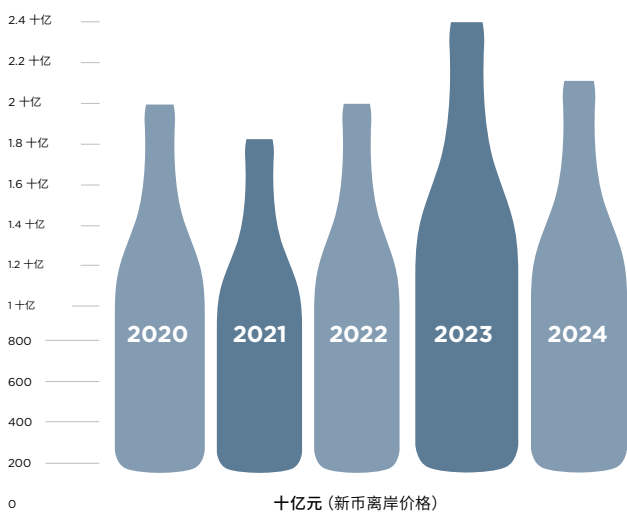
公顷



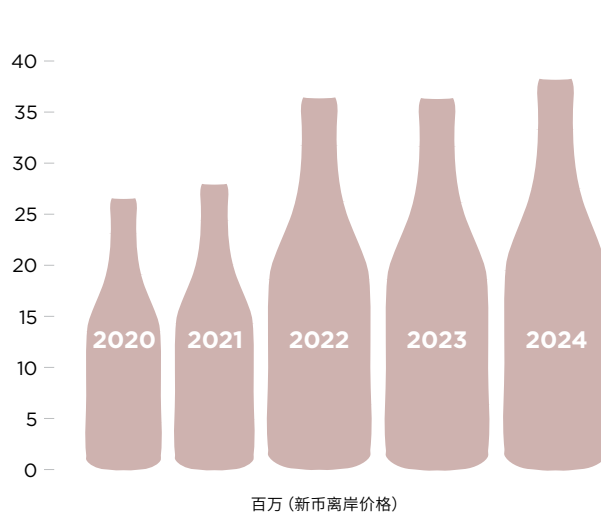
- 长相思 28,109公顷
- 黑皮诺 5,613公顷
- 霞多丽 3,069公顷
- 灰皮诺 2,784公顷
- 梅洛 938公顷
- 雷司令 567公顷
- 西拉 418公顷
- 赤霞珠 198公顷
- 琼瑶浆 174公顷
- 其它 649公顷



出口金额 - 全球



出口金额 - 中国



容量 - 全球



容量 - 中国

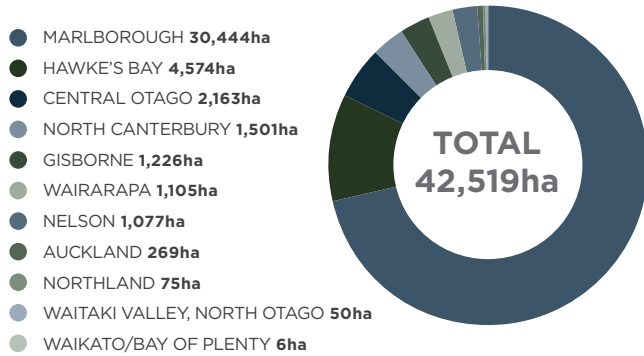




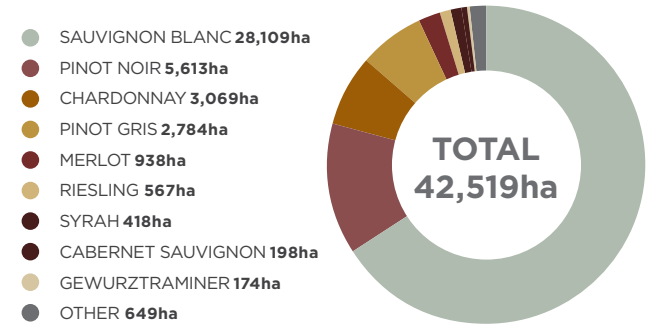
WINE PRODUCTION & EXPORTS

By world standards New Zealand production capacity is tiny, accounting for 1% of total volume at 284 million litres. During the 1990s there were just 130 registered wineries. Today there are 755 wineries, and approximately 90% of New Zealand wine is exported to international markets.

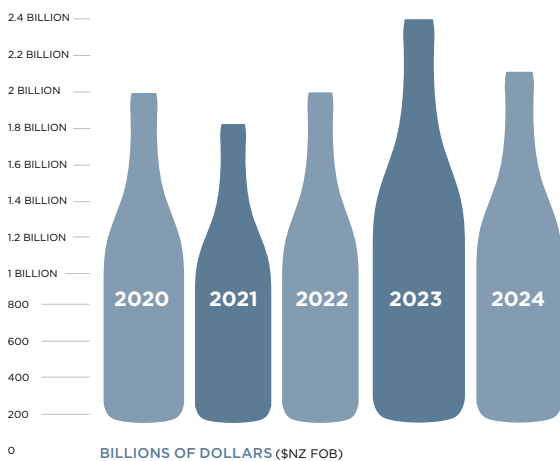
PRODUCING VINEYARD AREA HECTARES



KEY VARIETIES HECTARES



EXPORT VALUE - GLOBAL



EXPORT VALUE - CHINA



EXPORT VOLUME - GLOBAL



EXPORT VOLUME - CHINA









可持续发展政策

可持续发展是新西兰葡萄酒产业不可或缺的一部分。新西兰的酿酒师和葡萄种植者致力于酿造卓越的葡萄酒，同时帮助自然环境、当地企业和社区繁荣发展。

新西兰葡萄酒有六个可持续发展重点领域，涵盖了对我们的行业最重要的领域：气候变化、水、副产品、土壤、植物保护和人文。

我们的行业目标与2015年制定的联合国可持续发展目标 (SDG) 一致。联合国可持续发展目标是人类实现一个更美好和更可持续的未来的蓝图，围绕共同的目标调动全球的努力。我们的这些重点领域概括了与新西兰葡萄酒行业最相关的可持续发展领域，也是我们最有能力产生积极影响的领域。

核心领域	核心领域的目标
 气候变化	新西兰葡萄酒行业承诺2050年前实现净零排放 气候变化是新西兰葡萄酒业面临的一个重大风险。新西兰葡萄酒协会将支持行业采取行动，使我们能够最大限度地减少行业碳足迹，在温室气体排放上，达到或超过政府对该行业的期待值。
 副产品	新西兰葡萄酒行业到2050年实现零垃圾填埋 葡萄酒生产与所有农业生产一样，都会产生废弃物。在新西兰的葡萄园和酒庄，循环利用已成为工作重点——生产过程中的副产品通常会被从废物流中分离出来，转化为有价值的资源。
 水	成为高效用水和保护水质的世界领先者 水对新西兰葡萄酒行业的葡萄灌溉、防冻和酿酒至关重要。我们的葡萄酒企业会尽量减少用水，保护水道的纯净度，以确保葡萄酒的纯净和可持续发展。
 土壤	保护和增强土壤健康 土壤对葡萄酒的品质和风格有很大的影响。保护土壤结构和增强土壤健康是葡萄品质的根本，也是确保新西兰葡萄园未来能够继续生产卓越的葡萄酒的根本。
 植物保护	了解、减少和减轻现有和潜在病虫害和疾病的影响，成为可持续替代品的世界领导者 全世界都期待新西兰出产高品质、独特的葡萄酒。为了保持我们葡萄酒的质量，我们致力于确保我们的葡萄藤、葡萄和葡萄酒健康并免受病虫害的影响。
 人文	成为员工的首选行业 新西兰葡萄酒行业的成功很大程度上取决于其背后员工们的承诺和热情，葡萄生长、葡萄酒生产、销售和分销的每一步都至关重要。

1995年，新西兰成立了全球第一个全国性的葡萄酒行业可持续发展项目。三十年后，“新西兰可持续发展项目”(SWNZ) 仍然世界领先，超过98%的新西兰葡萄园根据经独立审查的可持续发展项目来操作，10%的葡萄园经过了有机认证。

在新西兰葡萄酒协会的可持续发展政策下，所有用于酿造葡萄酒的葡萄都必须经过认证，所有的酿酒设施都必须经过独立审计认证。

可持续发展的证书，都必须经过新西兰可持续发展认证项目(SWZN)认证，或是经过官方认可的有机或生物动力法认证，包括：ASUREQUALITY (新西兰国有食品质量安全认证机构)、BIOGRO-NZ、DEMETER、ISO 140001。

正是通过这些，新西兰葡萄酒行业表明了它对保护这片出产知名葡萄酒的土地的承诺。



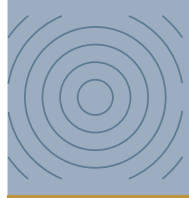
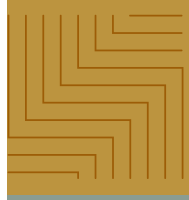

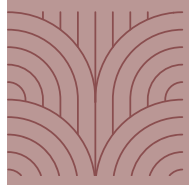
更多信息请查看 nzwine.com/sustainability

SUSTAINABILITY - SIX FOCUS AREAS

Sustainability is an integral part the New Zealand wine industry. New Zealand's winemakers and grape growers are committed to crafting exceptional wine while helping the natural environment, local businesses and communities to thrive.

New Zealand Wine has six sustainability focus areas that cover what is most important to our industry, Climate Change, Water, Waste, Soil, Plant Protection and People.

Our industry goals align with the United Nations Sustainable Development Goals (SDGs) developed in 2015. The UN SDGs are the blueprint to achieve a better and more sustainable future for all, as they seek to mobilize global efforts around a common set of targets. These focus areas encapsulate the areas of sustainability that are most relevant for our industry and are where we have the greatest ability to make a positive impact.

Focus Areas	Focus Area Goals
 <p data-bbox="335 616 462 683">CLIMATE CHANGE</p>	<p data-bbox="558 560 1212 593">NZ wine industry achieves Net Zero emissions by 2050</p> <p data-bbox="558 604 1468 739">Climate change is a significant risk to the New Zealand wine industry. New Zealand Winegrowers will support the industry to adopt activities that will enable us to minimise the carbon footprint of our industry and meet or exceed the government's expectations regarding industry responsibility for greenhouse gas emissions.</p>
 <p data-bbox="335 828 446 862">WASTE</p>	<p data-bbox="558 772 1236 806">NZ wine industry achieves zero waste to landfill by 2050</p> <p data-bbox="558 817 1468 918">Wine production, like all agricultural production, generates waste. Circularity is the focus for those working in New Zealand's vineyards and wineries, where by-products are routinely diverted from the waste stream and turned to beneficial use.</p>
 <p data-bbox="335 1019 446 1052">WATER</p>	<p data-bbox="558 952 1452 985">Be a world leader in efficient water use and the protection of water quality</p> <p data-bbox="558 996 1468 1131">Water is of critical importance to New Zealand's wine industry for vine irrigation, frost protection and winemaking activities. It is vital that our wine businesses minimise water use and protect the purity of waterways to ensure our supply remains clean and sustainable in the future.</p>
 <p data-bbox="335 1220 406 1254">SOIL</p>	<p data-bbox="558 1164 941 1198">Protect and enhance soil health</p> <p data-bbox="558 1209 1468 1310">Soil has a strong influence on both the quality and character of a wine. Protecting soil structure and enhancing soil health is fundamental to grape quality, and ensuring that New Zealand vineyards can continue to produce our famous wines in the future.</p>
 <p data-bbox="335 1400 526 1467">PLANT PROTECTION</p>	<p data-bbox="558 1344 1356 1411">Understand, reduce, and mitigate impacts of existing and potential pests and diseases. Be a world leader in sustainable alternatives.</p> <p data-bbox="558 1422 1468 1523">The world expects high quality, unique wines from New Zealand. To maintain the quality of our wine, we work to ensure our vines, grapes and wines are healthy and protected from the impacts of disease and pests.</p>
 <p data-bbox="335 1612 454 1646">PEOPLE</p>	<p data-bbox="558 1556 997 1590">Be an industry of choice for workers</p> <p data-bbox="558 1601 1468 1702">The success of New Zealand's wine industry depends strongly on the commitment and passion of the employees behind it, through each step of the growing, production and sales and distribution chain.</p>

New Zealand was the first wine industry to establish a nationwide sustainability programme in 1995. Thirty years later, Sustainable Winegrowing New Zealand™ (SWNZ) is still widely recognised as world-leading, with 98% of New Zealand's vineyard producing area certified by the programme, and approximately 90% of wine produced in SWNZ-certified facilities. In addition, approximately 10% of wineries in New Zealand hold organic certification..

Under New Zealand Winegrowers' Sustainability Policy, wine must be made from 100% certified grapes in 100% certified winemaking facilities to be eligible for entry into NZW marketing events and promotions.

Sustainable certification must be awarded through an independently audited programme, either by Sustainable Winegrowing NZ™ or a recognised organic or biodynamic certification including;ASUREQuality, BioGro-NZ, Demeter, ISO 140001.

It is through these goals that our industry demonstrates its commitment to protecting the places that make our famous wines.

Find out more on nzwine.com/sustainability

新西兰葡萄酒标签法规与出口认证

标签规范

新西兰葡萄酒标签须符合本国《葡萄酒法案》及《澳新食品标准法典》的强制性要求,主要包括:

- **容量标注:**必须显示于主展示面(面向消费者的主要标签)
- **酒精度与标准饮用量:**需标注每瓶酒的标准饮用量(新西兰特有规定),帮助消费者量化酒精摄入
- **原产国声明:**必须标明葡萄酒原产国
- **85%成分规则:**若标注葡萄品种、年份或产区,则至少85%原料需符合该声明
- **过敏原警示:**需特别标注亚硫酸盐(限量内)及加工助剂(如牛奶、鸡蛋、鱼制品等),即使残留量极低
- **孕期警告标识:**酒精含量 $\geq 1.15\%$ 的葡萄酒必须标注"孕妇忌酒"警示
- **自愿性声明:**"有机""可持续"等宣传需符合《公平交易法》,禁止虚假表述

出口认证

作为高端可持续产品,新西兰葡萄酒出口至全球超100个国家,其认证制度旨在维护国际声誉

生产标准:须通过葡萄酒标准管理计划认证

品质要求:无明显品质缺陷

标签合规:同时满足本国及目标市场标签法规

溯源记录:保留完整的酿酒可追溯文件

通过审核的每批出口葡萄酒将获政府签发的《出口资格声明》,海关凭此放行。此外,新西兰与英国、欧盟等市场的自贸协定可减免关税及部分认证要求。

葡萄酒瓶塞

几个世纪以来,软木塞一直是葡萄酒保存中最常用的方法,然而随着螺旋盖的问世,封存葡萄酒有了替代方式。

2001年,新西兰发起了“葡萄酒螺旋盖倡议”,旨在推广螺旋盖的使用,使之成为葡萄酒封瓶的一个替代选择。

螺旋盖的相关信息

- 已有超过95%的新西兰葡萄酒使用了螺旋盖
- 使用方便,开瓶和重封都很容易
- 使用螺旋盖封存的葡萄酒瓶身可以直立放置保存
- 螺旋盖能更好地抵御起伏的温度变化给酒体带来的损伤
- 螺旋盖避免了木塞污染的风险,也消除了因木塞缺陷而导致葡萄酒氧化的风险
- 螺旋盖的内衬垫是食品安全级别的聚合物,不会对葡萄酒的风味产生影响。
- 适合早饮的葡萄酒,其新鲜度在使用螺旋盖保存时可保持更久
- 需要陈放的葡萄酒,在使用螺旋盖的情况下仍旧能够得以陈年。因为瓶身内顶部空间有足够的氧气,所以能够实现葡萄酒的熟化。然而,使用螺旋盖的情况下,陈化过程可能会更长。

软木塞的相关信息

- 软木塞是用软木橡树质地厚实但轻盈的外层树皮制成的,这种树主要生长在葡萄牙、西班牙、法国南部、意大利以及非洲西北部。
- 制作软木塞所使用的树皮,每九年从树上剥取一次。这并不会对树本身造成伤害,每棵橡树一生能产出16次树皮。
- 软木塞具有弹性,可进行生物降解。
- 软木塞应该不会给葡萄酒的风味带来不利的影响。
- 软木塞不能做到绝对密封,所以,随着时间的推移,缓慢进入瓶中的氧气会辅助陈年。
- 软木塞需要保持湿润状态,所以使用软木塞封存的葡萄酒若保存时间超过两个月,就需要将瓶身侧放,以防软木塞失去水分而变干。

NEW ZEALAND WINE LABELLING LAWS & EXPORT CERTIFICATION

LABELLING

New Zealand wine labels must comply with mandatory wine labelling requirements outlined under comprehensive domestic wine laws, and the Australia-New Zealand Food Standards Code. Some key mandatory requirements are:

- **The volume of wine:** This must be on the front label; that is, the label that is the main face and that is exposed to the consumer.
- **The percentage of alcohol and the number of standard drinks per bottle:** New Zealand law requires that the label of any alcoholic beverage must convey the number of standard drinks' per bottle. This is designed to assist the consumer to monitor how many units of alcohol they have consumed, rather than the number of beverages, as alcohol levels in wine and other alcoholic beverages can vary.
- **The country of origin:** The label must state which country the wine comes from.
- **The 85% rule for grape variety, vintage and area of origin:**

If a label makes a claim relating to any of these categories then at least 85% of the wine must be from that variety, vintage or area.

- **Allergens:** Wine sold in New Zealand does not require an ingredient list. However, a label must declare whether any of the following allergens are present:
 - Sulphites (within limits); and
 - Processing Aids such as Milk, Eggs and Fish products (except Isinglass).

This is to warn anyone who has an allergic reaction to these. Processing aids containing allergens are sometimes used to clarify the wine and, although it is very unlikely that any of these products remain after the wine has been racked, filtered and bottled, they must be listed on the label if they have been used.

- **Pregnancy Warning:** All wine with more than 1.15% alcohol by volume must bear a prescribed pregnancy warning label that indicates the risk of consuming alcohol while pregnant.
- **Other Voluntary Information:** You may also see labels that makes claims like 'organic' 'sustainable' or that the wine is 'lower in alcohol'. To ensure these claims are not misleading, all information on the label is subject to Fair Trading legislation that prohibits unsubstantiated representations.

EXPORT CERTIFICATION

New Zealand wine is exported to over 100 countries around the world as a sustainable, high value, premium product. The Government-administered wine export eligibility process was established at the request of the grape wine industry to help protect the international reputation of New Zealand wine.

Every New Zealand grape wine intended for export for the purpose of trade must meet strict domestic requirements and those of the market the wine is intended to be sold. This means that the wine must:

- Be produced under a verified Wine Standards Management Plan; and
- Be free from obvious fault; and
- Meet both domestic labelling requirements and those of the destination market; and
- Have a related set of audited winemaking records that enable traceability and accuracy of label statements to be determined.

Each consignment of wine that meets export eligibility requirements will be issued with an Export Eligibility Statement through the Government Trade Certification system. This confirms to New Zealand Customs Service that the wine is approved as eligible for export.

New Zealand wine exporters also benefit from various free trade agreements including with key markets such as the United Kingdom and European Union, which remove certain tariffs and certification requirements when exporting to these destinations.

WINE CLOSURES

Cork has been the most common means of stoppering wine for centuries, however the introduction of screwcaps provided an alternative means of sealing wines.

In 2001, the Screwcap Wine Seal Initiative was set up in New Zealand to promote the use of screwcaps as an alternative method of stoppering wine.

SCREWCAP FACTS

- Over 95% of New Zealand wines are under screwcap
- Screwcaps are user-friendly, easy to open and easy to reseal
- Screwcap bottles can be stored upright
- Screwcaps are far more resistant to damage caused by fluctuating temperatures
- Screwcaps remove the risk of cork taint and eliminate the risk of the wine oxidising under a faulty cork
- The screwcap has an inert, food grade polymer substance at the base of the cap so it doesn't affect the taste of the wine
- Early drinking wines retain their freshness longer under screwcaps
- Wines that require cellaring will still age under screwcaps as there is sufficient oxygen in the head-space inside the bottle for maturation to occur. However, ageing may take longer under screwcap

CORK FACTS

- Cork is the thick, lightweight outer bark of the cork oak *Quercus suber* which grows mainly in Portugal, Spain, southern France, Italy and north-west Africa
- Cork is harvested by stripping the bark from the tree every nine years. It doesn't harm the tree and a tree can be harvested 16 times over its lifespan
- Cork is elastic as well as biodegradable
- Cork shouldn't adversely affect the taste of wine
- Cork doesn't provide an absolute seal therefore allowing oxygen to slowly enter the wine over time and aid the ageing process
- Corks need to be kept moist so if cellaring a wine for more than 2 months it needs to be stored on its side to prevent the cork from drying out




第二部分:产区

新西兰有10个主要的葡萄酒产区,展现了其气候与地貌上的多样性。

没有一个产区是深入内陆130公里(80英里)以上的,葡萄园临海的地域特点给新西兰葡萄酒的整体风味特征带来了显著的影响。许多产区都拥有温和而阳光充沛的夏季,加上明显的昼夜温差,延缓了葡萄的成熟期,使它们拥有了纯净浓郁的品种典型性;这也正是新西兰葡萄酒优雅有力的风格基础,并解释了为何其享有“酒体平衡、结构完美、易搭餐食”的好评。

葡萄种植区域横跨近1600公里(1000英里),从南纬35°的北亚热带地区至南纬45°的南部山脉地区(有些葡萄园全球位置最南),显著的产区多样性使新西兰得以实现葡萄酒品种和风格上的百花齐放。



SECTION 2: REGIONS

There are ten main wine growing regions in New Zealand with each showing great diversity in climate and terrain.

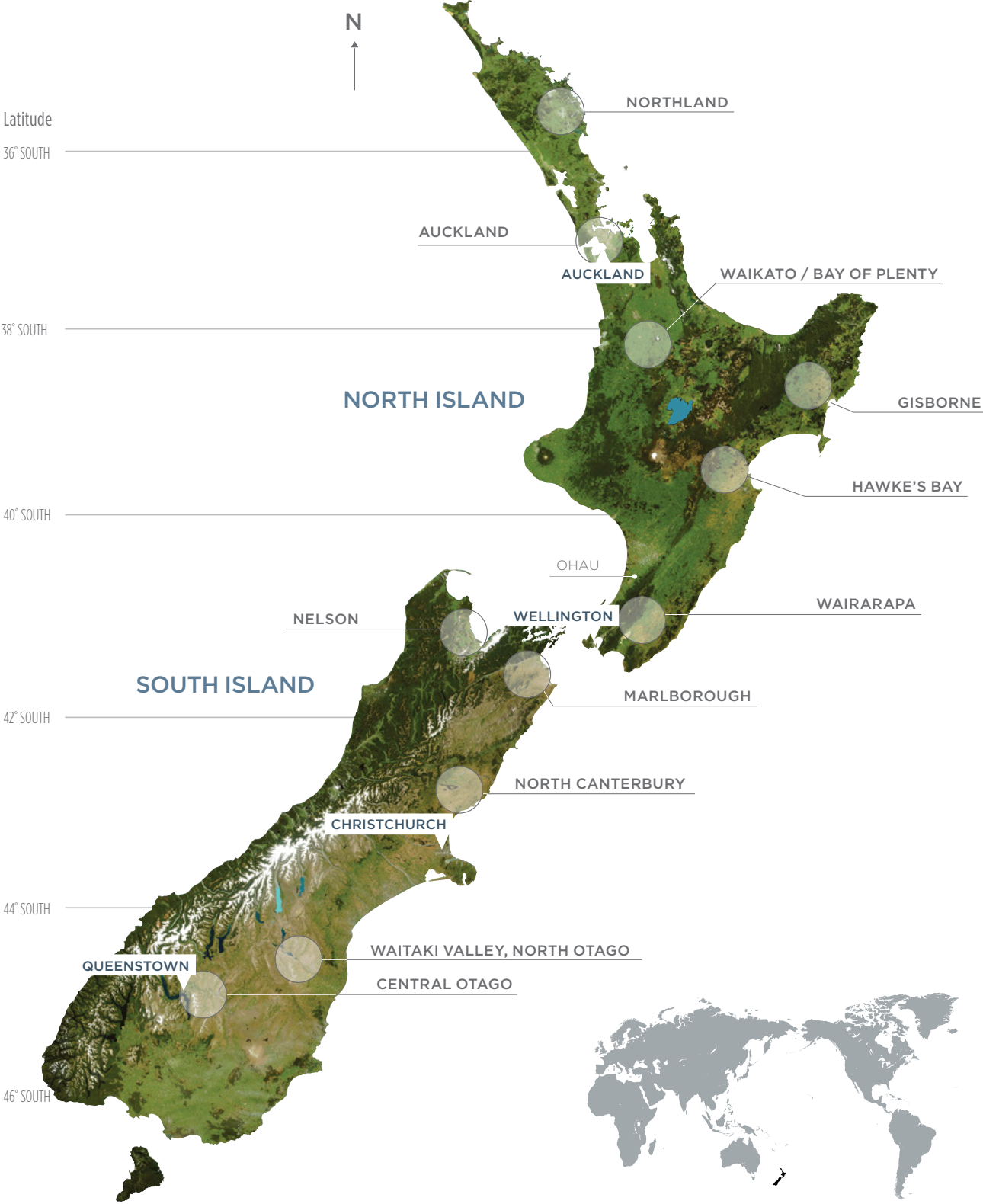
No region is more than 130km (80 miles) from the sea and the proximity of vineyards to the ocean has a pronounced effect on the character of New Zealand wines. Mild, sunny summers and marked differences between day and night temperatures in many regions slow the ripening of the grapes and allow them to develop pure, intense varietal flavours. This is the foundation of New Zealand wines' elegance and power, and helps explain their famed balance, structure and food friendliness.

And with growing regions extending 1,600 km (1,000 miles) — from latitude 35° South in the subtropical north to latitude 45° South in the mountainous south (some of the most southerly vineyards in the world) — regional diversity is dramatic, enabling a striking array of wine varieties and styles to flourish.

新西兰葡萄酒产区图



NEW ZEALAND WINE REGIONAL MAP





75

总面积(公顷)

<1

总产量(千吨)

<1%

占新西兰葡萄酒总产量比例(吨)

北地

地如其名，北地是新西兰最北部的产区，大大小小的葡萄园从南到北散布在科里科里 (Karikari) 和芒格怀 (Mangawhai) 之间。北地修长狭窄的形状标明了这里距离大海最远不超过50公里，靠北的纬度位置使其更加接近新西兰的亚热带气候。除此之外，北地的土壤、葡萄园朝向和微型气候都是绝无仅有的，造就了这里不同葡萄品种多样化的葡萄酒风格。大多数葡萄园位于芒格怀、千岛湾 (the Bay of Islands) 和凯塔亚 (Kaitaia) 的海边充分利用了这里平坦的海岸区域和具有温度调节作用的海风。

北地的葡萄种植历史非常悠久，早在1819年，传教士塞缪尔·马斯丹 (Samuel Marsden) 便在千岛湾种下了新西兰的第一株葡萄藤。但是，直到19世纪00年代晚期，这里的种植面积仍然很小。后来，克罗地亚的采胶工人抵达这里，创建了新西兰最早的葡萄酒行业，专注于加强型葡萄酒贸易——这类葡萄酒非常适合利用北地成熟、香气浓郁的葡萄酿造。至今，新西兰仍有很多酒庄的历史可追溯回北地产区。

北地热带风情的霞多丽、广受欢迎的灰皮诺和香气四溢的维欧尼，是推动该产区白葡萄酒增长的主力军；多种红葡萄酒也有生产，其中包括辛香的西拉、别致的赤霞珠梅洛混酿、带有胡椒风味的皮诺塔吉，甚至还有罕见的香宝馨 (Chambourcin)。

气候

年平均日照



2,037 小时

年平均降雨



1,518 毫米

北地因其温暖阳光的亚热带气候而闻名，这里冬季温和，雨水充沛，湿度较高。高湿度的气候条件对于葡萄种植者来说常常是巨大的挑战，但也因地而异，影响程度差别很大。温和的气候可以让许多葡萄品种得以成熟，并赋予所酿美酒豪放温暖的特点。



The Landing



75

TOTAL PRODUCING HECTARES

<1

TOTAL PRODUCTION (000 TONNES)

<1%

PROPORTION OF TOTAL NZ PRODUCTION (TONNES)

NORTHLAND

As its name implies, Northland is New Zealand's most northerly region, with pockets of winegrowing stretching from Karikari in the north, to Mangawhai in the south. Northland's long, narrow shape means there is nowhere further than 50 kilometres from the ocean, and its northerly latitude delivers as close to a subtropical climate as is found in New Zealand. Beyond this, Northland's soils, vineyard aspects and microclimates are all unique, creating a diverse collection of wine styles from a wide range of varieties. Vineyards are generally clustered in the coastal areas around Whangarei, the Bay of Islands and Kaitaia, taking advantage of both the flatter coastal land and tempering sea breezes.

Northland has a long history of winegrowing, with the country's first vines planted in the Bay of Islands in 1819 by the missionary Reverend Samuel Marsden. Plantings remained relatively small until the late 1800s when the Croatian gumdiggers arrived, establishing New Zealand's earliest wine industry, one focused on a strong trade in fortified wines - a style well suited to Northland's production of ripe, richly flavoured grapes. Many present day producers across New Zealand can still trace their roots back to Northland.

Northland's tropical fruited Chardonnays, popular Pinot Gris and intensely flavoured Viogniers are leading the region's white wine growth. A variety of red wines are produced canvassing spicy Syrah, stylish Cabernet and Merlot blends, peppery Pinotages and even the seldom-seen Chambourcin.

CLIMATE



AVERAGE ANNUAL SUNSHINE

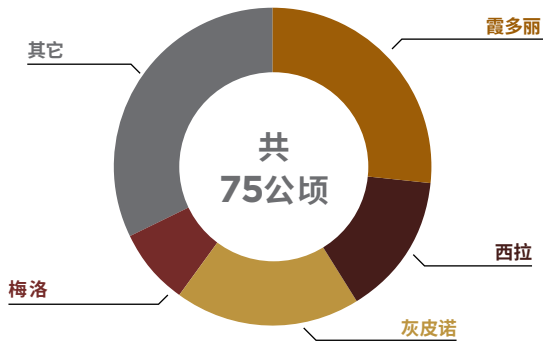
2,037 HOURS



AVERAGE ANNUAL RAINFALL

1,518 mm

Northland is renowned for its warm, relatively sunny subtropical maritime climate with mild winters, accompanied by plentiful rainfall and humidity. The latter can provide challenging conditions for winegrowers at times, but also varies quite significantly according to individual sites. The mild climate allows a wide range of varieties to ripen, and delivers generosity and warmth to Northland's wines.



霞多丽 20公顷

这里的霞多丽葡萄酒风格多种多样，通常具有饱满的酒体、散发着蜜瓜、无花果、核类水果和柑橘类水果的成熟果香。有些酒庄也会使用较早采摘的葡萄酿造出更加清爽、酒体轻盈的风格。

西拉 14公顷

是该产区的一关键红葡萄品种，西拉非常适应北地温暖的气候和漫长的生长季节。酿造的葡萄酒有着中等的酒体、单宁柔和、带有莓子和李子类的丰富果香，成熟辛香，其中还透露出丝丝花香。

灰皮诺 11公顷

一直备受青睐的灰皮诺葡萄酒呈现出浓郁的果香、饱满的酒体，带有桃子、香料和姜味饼干的香气。大多数葡萄酒以果香为主，没有橡木味，但偶尔也会使用老橡木桶来提升结构和复杂度。

梅洛 6公顷

梅洛对北地漫长温暖的生长季气候怡然自得，所以能够孕育出饱满、辛香、充满莓类果香的葡萄酒，单宁柔和、酒体适中。

其它 24公顷

由27种葡萄组成

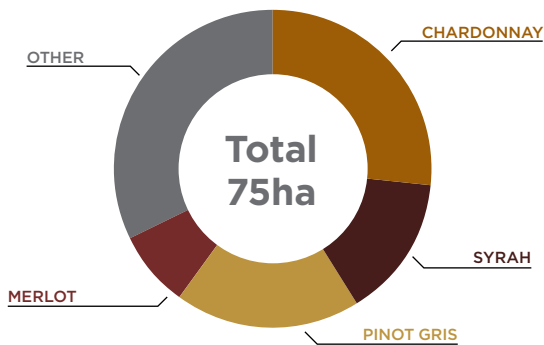
土壤类型

北地的葡萄园土壤类型广泛，就其狭长而多样的地貌来说，并不意外。但北地拥有220多种土壤类型，相对于仅有20种左右的其他新西兰产地来说，这个数字相当惊人。由于酒庄数量少，其地理位置又相对分散，北地内部并没有进一步细分产区，因此，很难概述土壤对葡萄酒的影响，只能具体案例具体分析。

然而，高密度的黏质壤土和排水性较好的火山土遍布整个产区，尤其对于这个降雨量充沛的产区来说，排水性良好的土壤对于葡萄种植尤其有利。次土壤以致密粘土为主。在北地温和的气候环境下保持均衡的生长态势是建立葡萄园优先考虑的因素。北地土壤的其他主要特征还包括了优越的亚热带气候下茂密生长的植被和古老而遍布的贝壳杉树林，这些植被在很多区域形成了深厚的酸性落叶层和较低养分的土壤——虽然这些土壤通常不用于开发葡萄园。



MAP OF NORTHLAND



CHARDONNAY 20ha

Chardonnays are typically made in a variety of styles, anchored by full-bodied ripe melon, fig, stonefruit and citrus fruit. Some producers also produce earlier-picked crisper, lighter-bodied styles.

SYRAH 14ha

A key red variety for the region, Syrah appreciates Northland's warm climate and long-growing season. Wines are medium-bodied with soft tannins and ripe, spicy berry fruit and plums plus a hint of florals.

PINOT GRIS 11ha

Ever popular Pinot Gris is made in densely fruited, full-bodied styles with peach, spice and gingerbread notes. Most wines are fruit-focused and unoaked but there's occasional seasoned oak use for extra texture and complexity.

MERLOT 6ha

Merlot enjoys Northland's long, warm growing season, delivering robust, spicy, berry-rich wines with moderate body and tannins.

OTHER 24ha

Made up of 27 varieties



SOIL

Northland's vineyards are planted on a highly variable range of soil types, perhaps not surprising for a region encompassing such a long, narrow and diverse topography. Northland has more than 220 soil types, a significant increase compared to other New Zealand regions which typically have around 20. Owing to the small number and relatively far-flung locations of producers, subregions are not yet clearly defined within Northland, thus it can be difficult to generalize about the impact of soil on the wines other than on a case by case basis.

However, heavy clay loam and free-draining volcanic soils are relatively common throughout the region, with free-draining soils particularly prized for vineyards in a region with abundant rainfall. Subsoils are generally compact clays. Maintaining balanced growth in Northland's mild climate is a priority for producers when establishing vineyards. The other key feature of Northland soils is the legacy of the lush subtropical climate's generous plant growth and historically extensive kauri forests, which have provided many areas with deep layers of acidic leaf litter and low fertility, though these are not typically soils used for vineyard plantings.



库伯斯溪酒庄



奥克兰

作为新西兰一个重要的、极为多样化的广阔地区,这里既有新西兰最为大型的葡萄酒公司,也有小型精品葡萄园,两者均可生产出最为杰出的葡萄酒。

奥克兰产区跨越在一片广阔且地貌多样的地区,包括了拥有独特葡萄园的激流岛(Waiheke Island),西部历史悠久的子产区库妙Kumeu、Huapai和Waimauku,北部一直延伸到海湾包围着的马塔卡纳(Matakana),最南到山丘起伏的Clevedon。

奥克兰产区由奔赴此地的克罗地亚、黎巴嫩以及英国酿酒师们创建于20世纪初,他们的传奇和名字延续至今,比如Babich、Brajkovich、Corbans、Delegat和Nobilo等酒庄。奥克兰的产量相比过去大有缩减,然而从业者的共同经验、有影响力的葡萄酒公司的存在,以及一系列精彩绝伦的高品质葡萄酒,将继续捍卫这一产区毋庸置疑的重要地位。

尽管很难将那么多样的风土条件一概而论,这些子产区仍有一些共同的特征:肥沃的火山黏土土壤,温和的海洋性气候,以及临近新西兰最大、最重要的经济城市。

浓郁强劲的红葡萄酒是这里的强项,如来自北部和激流岛(Waiheke Island)的波尔多混酿,后者还出产精彩的西拉。这里同样出产世界一流水准的霞多丽及优质芳香型葡萄酒。今天奥克兰的现代葡萄酒行业依旧华丽闪耀。

气候

年平均日照
2,060 小时

年平均降雨
1,240 毫米

大部分地区气候温暖,相对潮湿,有些季节降雨丰富(降雨量往东逐步递减)。通常情况下,葡萄的成熟并不是问题,不过病害的压力是存在的,但可以通过葡萄园的选址和葡萄栽培技术来缓解。怀赫特岛(激流岛)位于豪拉基湾(Hauraki Gulf)的地理位置特征为此地带来了一种独有的气候,既温暖干燥,又辅有凉爽的海风。



269
TOTAL PRODUCING
HECTARES

1
TOTAL PRODUCTION
(000 TONNES)

<1%
PROPORTION OF TOTAL
NZ PRODUCTION (TONNES)

AUCKLAND

A large, important and very diverse region, home to New Zealand's biggest wine companies and tiny boutique vineyards, both of which produce some of its finest wines.

Spread across a large, geographically diverse area, the Auckland wine region encompasses the distinctive vineyard island of Waiheke, the historic West Auckland subregions of Kumeu, Huapai and Waimauku, and stretches north to the coastal enclave of Matakana, and south to Clevedon's rolling hills.

These areas were established in the early 1900s by Croatian, Lebanese and English winemakers whose legacy and names endure today; Babich, Brajkovich, Corbans, Delegats, and Nobilo to name just a few. While Auckland's current acreage is considerably smaller, magnitude remains in its collective experience, with presence of significant wine companies and not least, exciting, high quality wines over its length and breadth.

Whilst difficult to generalise across such varied terroirs, the subregions are united by a few common factors; volcanic, clay-rich soils, a temperate maritime climate and significantly, proximity to New Zealand's largest, most economically important city.

Home to powerful, intense reds – Red blends in the north and on Waiheke Island (which also has thrilling Syrah) – plus world class Chardonnay and fine Aromatics, the modern Auckland wine industry continues to shine.

CLIMATE



AVERAGE ANNUAL SUNSHINE

2,060 HOURS



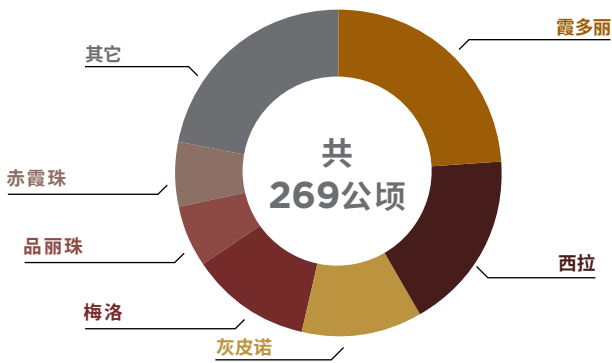
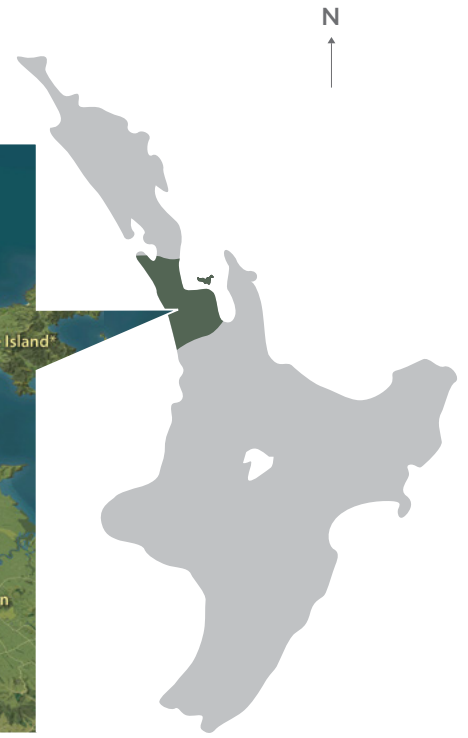
AVERAGE ANNUAL RAINFALL

1,240 mm

Warm and relatively humid for the most part, rainfall (which decreases moving eastward) can be high some seasons; ripening grapes is generally not a problem but disease pressure can be, lessened by site selection and viticulture techniques. Waiheke Islands Hauraki Gulf location gives it a particularly distinct climate, being both drier, warmer and assisted by cooling sea breezes.



地图之 奥克兰



霞多丽

64公顷

风格多样，既有口感浓厚、果香成熟的热带水果风味的葡萄酒，也有清新怡人、酸度平衡的葡萄酒，且两种风格遍布整个产区；库妙 (Kumeu) 已经用该品种酿造出了顶级水平的佳酿。

梅洛 - 32公顷

品丽珠 - 17公顷

赤霞珠 - 17公顷

独具风格的混酿红葡萄酒在全产区随处可见。梅洛通常在厚重的土壤上表现最佳。浓郁却不失优雅，名声极佳并且往往价格不菲。

西拉

48公顷

出产在激流岛的复杂而浓郁的葡萄酒，最让人兴奋的是这些美酒芳香而优雅、果香纯粹，尽显品种特征。

灰皮诺

32公顷

全产区都有栽培，但是特别集中在马塔卡纳，此地出产多汁、饱满的葡萄酒，带有香料味、成熟的核果味、梨的芳香和味道。

其它

59公顷

由33种葡萄组成



土壤类型

奥克兰过往大量的火山爆发在其古老的土质基层上覆盖了多层较为年轻的物质，数千年以来的日晒雨淋之后，留下的主要是黏土，同时多层沉积的砂岩、泥岩和风化砂也很常见。所有的子产区都有显著不同，尽管总体来说这里的土壤排水性较差，但合理的管理和克隆选择也使得这里出产优质葡萄酒。

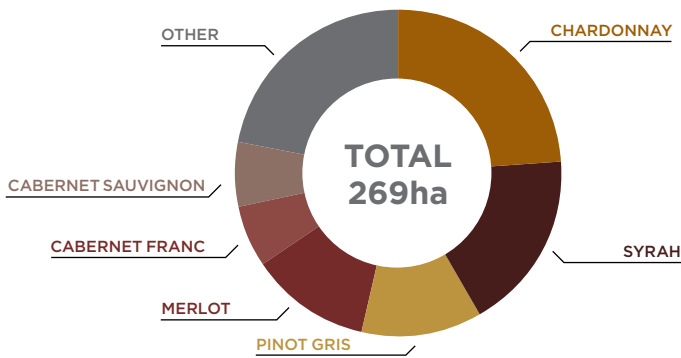
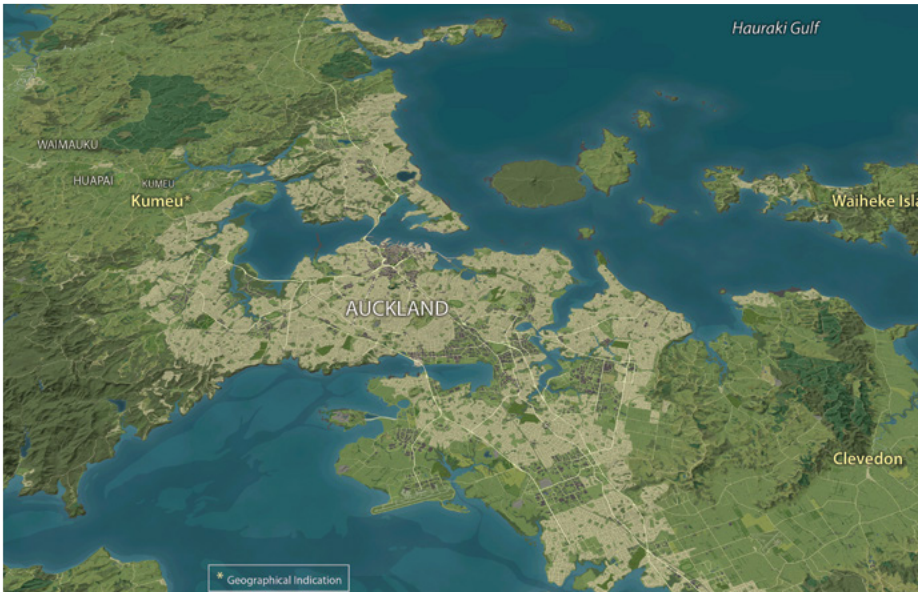
库妙论及历史，这里出产着部分新西兰最优秀的葡萄酒。对于葡萄酒爱好者们来说，前往此地是一场必要的“西部”旅行。肥沃的土壤和温暖湿润的天气都是挑战，但经验战胜了一切，众多当地葡萄酒不断获得各种国际奖项。虽然可选择的品种范围很广，但霞多丽和梅洛仍是亮点。当地有些大型酒庄也采用其他产区的葡萄酿酒，以满足市场之需。

激流岛 这个风景如画的岛屿位置，定义了其地理边界，也提供了其独特的风土条件。温暖干燥的海洋性气候提升了葡萄酒的浓郁度，加深了品种特性，也提高了果味的纯净度。长久以来这里以令人振奋的波尔多式混酿葡萄酒而闻名于世，清新优雅且丝滑的西拉也是一颗冉冉升起的新星。众多其他品种如蒙特布查诺 (Montepulciano)、小维铎 (Petit Verdot)、霞多丽和维欧尼，在这里也表现出色。

马塔卡纳 从奥克兰驱车朝北开约一小时，就是秀丽且山丘起伏的马塔卡纳，也是一个备受推崇的葡萄酒旅游胜地。虽然这里的葡萄藤相对年轻，但仍出产着别致的灰皮诺、西拉和强劲有力的红葡萄酒。温和湿润的气候为葡萄栽培带来了考验，但细心的葡萄园选址以及葡萄藤架管理，依然确保了其热情辛香的葡萄酒带有上乘的酒体和结构。



MAP OF AUCKLAND



CHARDONNAY 64ha

Varying styles of weighty, ripe wines with tropical flavours and fresh, balanced acidity are common throughout the region; Kumeu sees the variety reach a refined zenith.

MERLOT - 32ha CABERNET FRANC - 17ha CABERNET SAUVIGNON - 17ha

Stylish red blends are common throughout the region; Merlot generally performs best on the heavier soils. Dense yet elegant, commanding acclaim and frequently very high prices.

SYRAH 48ha

Sophisticated, intense wines flow from Waiheke Island where the excitement is building about its aromatic, elegant, pure-fruited expression of the variety.

PINOT GRIS 32ha

Grown throughout the regions but particularly strong in Matakana, which produces fleshy, weighty wines with spicy, ripe stonefruit and pear aromas and flavours.

OTHER 59ha

Made up of 33 varieties



SOIL

Auckland's extensive volcanic history has overlain its ancient bedrock with much younger material; millennia have then weathered this away to predominately clay soils, though layered sandstone, mudstone and wind-blown silt are also common. All subregions can vary significantly and while generally soils provide quite poor drainage, management and clone selection have enabled the production of premium wines.

KUMEU Redolent in history, a source of some of the country's best wines - a trip 'out west' is mandatory for wine lovers. Fertile soils and warm, humid weather are challenging but experience counts and numerous wines regularly receive international plaudits. Chardonnay and Merlot are highlights though the range is broad. Some larger wineries also source fruit from other regions to keep pace with supply.

WAIHEKE ISLAND The picturesque island location of Waiheke both defines its boundaries and contributes to its unique terroir. The warm, dry maritime climate promotes intensity, varietal depth and purity of fruit. Long renowned for its exciting red blends, Syrah is a rising star, fresh, elegant and silky, though a range of other varieties from Montepulciano to Petit Verdot, Chardonnay to Viognier also do well.

MATAKANA Approximately an hour's drive north of Auckland is Matakana's pretty rolling hills and a most welcoming area for wine tourists. Vines are relatively recent but produce stylish Pinot Gris, Syrah and powerful red varieties. The climate is balmy and humid, testing for viticulture, yet careful site selection and vine husbandry ensures warm, spicy wines with good body and texture.



米尔顿酒庄



1,226

总面积(公顷)

8

总产量(千吨)

2%

占新西兰葡萄酒总产量比例(吨)

吉斯本

阳光明媚,绿草如茵,历史悠久的吉斯本有着慵懒的生活方式和各种精彩绝伦的葡萄酒,这一切使其成为了葡萄酒游客眼中的迷人胜地。

虽然吉斯本的地理位置相对偏远,使得它知名度不高,与其规模相比并不相衬,但它仍是新西兰的第五大产区。东行来到这里,你将会体验到风格各异的多种美酒佳酿,既有香气迷人的入门款,也有生物动力力法酿造的经典款。变化多端的美食美酒也是该地区的独特风景。

吉斯本的历史丰富多彩,传说它是库克船长在新西兰的首个登陆点,也是新西兰第一个看到日出的地方。这里的葡萄藤最早种植于19世纪50年代,现在葡萄酒产业的建立是从20世纪60年代开始的,蒙塔纳(现在的新西兰保乐力加)、奔富和库本都曾在那时在这里建厂。虽然说吉斯本仍有大型的生产商,但吉斯本正努力摆脱它大批量生产的历史。这里也逐渐成为高质量小规模生产商和创业型种植者们试验新品种和地块的乐土。

霞多丽是这里的主要品种,并已取得巨大成功。各种红白葡萄品种也不断试验成功,新的尝试还在继续。山坡的地块也逐渐开发,用以培育新品种和品系;吉斯本的复兴正在全面开启。



气候



年平均日照

2,180 小时



年平均降雨

1,051 毫米

吉斯本拥有长时间日照和温暖的气候(经常在新西兰的气象记录中达到最高的日照时长和温度峰值)所以这里的葡萄常常是全国最早采收的。夏末初秋的降雨是对生产商们的考验,不过先进的葡萄栽培技术和葡萄园选址都能缓解这一问题。周边的山脉为内陆提供了庇护。



Milton Vineyards & Winery



1,226
TOTAL PRODUCING
HECTARES

8
TOTAL PRODUCTION
(000 TONNES)

2%
PROPORTION OF TOTAL
NZ PRODUCTION (TONNES)

GISBORNE

The mix of high sunshine, verdant landscapes, fascinating history, a laidback lifestyle and the exciting range of wine styles makes Gisborne a beguiling destination for the wine traveller.

Those making the journey east are rewarded with a diverse range of wines from flavoursome entry-level to critically acclaimed biodynamic classics. A dynamic food and wine scene completes the picture.

Rich in history, Gisborne can claim Captain Cook's first landfall as well as being the first place in New Zealand to see the sun rise. Vines were first planted in the 1850s with the modern industry soundly established from the 1960s onwards, when Montana (now Pernod Ricard NZ), Penfolds and Corbans Wines built wineries. Large producers still feature but Gisborne is shaking off its history of bulk production; small-scale quality producers and entrepreneurial growers experimenting with new varieties and sites point to its future.

Chardonnay is the dominant variety and enjoys great success, though a very wide range of red and white varieties are successfully established and new varieties are always trialled. Hillside land is being explored and matched with new varieties and clones; Gisborne's renaissance is fully underway.



CLIMATE



AVERAGE ANNUAL SUNSHINE

2,180 HOURS

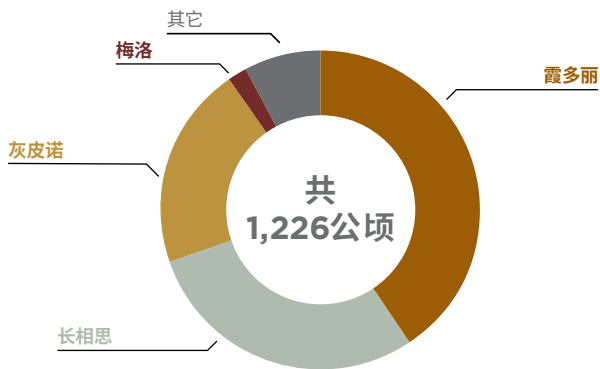


AVERAGE ANNUAL RAINFALL

1,051 mm

High sunshine hours and a warm climate (regularly recording some of the highest sunshine and temperatures in New Zealand) see Gisborne's grapes frequently the country's first to be harvested. Late summer/autumn rainfall can test producers though recent advances in techniques and site selection make this less of an issue. Surrounding ranges provide inland shelter.

地图之 吉斯本



霞多丽 498公顷

芳香十足，具有饱满、丰盈的口感，果味浓郁。简单怡人的早饮款是这里的特色，而高端浓郁的类型则具有良好的陈年潜力。

长相思 357公顷

充满了成熟的热带水果味，风格饱满，口感浓郁，较早采收的葡萄酒酒体更加轻盈，有草本植物的香气，清爽怡人。

灰皮诺 255公顷

甜度各异、有浓有淡。往往带有浓郁的蜜瓜和香料的香气，口感丰富。

梅洛 23公顷

在这种气候下生长，实在充满了挑战，但在比较干燥的年份和精挑细选的地块，能够产出质感醇厚、香气浓郁的葡萄酒。

其它 93公顷

由19种葡萄组成

土壤类型

土龄年轻且多有起伏的土地一直延伸到低洼处怀堡河 (Waipaoa) 肥沃的淤积河滩平原，河边的土壤混有粘土和泥沙 (出产芳香型葡萄酒)，而平原上是较重的粘土土质 (生产更加肥美的葡萄酒)。葡萄园选址从原先非常肥沃的沉积壤土也转向了平原区排水性较好的较高地块或者山脚下。

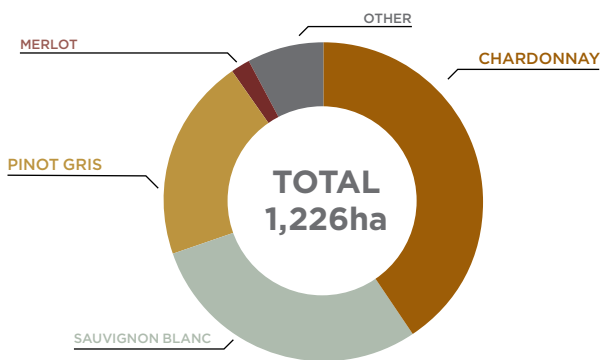
曼纳特奇 这里的葡萄藤最早栽种于19世纪90年代。产区在城市的南面，更靠近海岸，因此受益于海风的影响。排水性良好的砂石及淤泥构成的土壤，和西面山丘上成分更复杂的Kaiti黏土都很适合霞多丽的生长。靠近河流的区域适合种植贵腐葡萄和口感精致的芳香型葡萄酒。

帕图塔依 蒙塔纳酒庄曾经在这里迅猛扩张，因此吉斯本产区近三分之一的葡萄藤都种植于此。位于城市的西面，这片内陆的葡萄园更温暖，降雨也较少 (比平均数低30%)，排水性好，地势较高，多为以黏土和淤泥为主的斜坡。这里的琼瑶浆表现不错，还有很多其他的品种可供选择，总体来说风味浓郁，口感和酒体都很出色。

奥蒙德 在城市的北面，河谷延伸至劳库玛拉山脉的狭窄地带，这里是吉斯本最早开始种植葡萄的地方，有着一些今天最好的葡萄园和葡萄酒，其中众多来自单一葡萄园。这里气候更温暖，略微干燥，土壤主要是砂壤土。这里也是“黄金斜坡”的故乡，一个较高地势的砂石斜坡，绵延10公里且带有良好排水性，表层土壤为石灰石，生产着吉斯本最好的霞多丽。

中央山谷 位于奥蒙德山谷和吉斯本市之间的赫克斯顿丘陵，位于中央山谷这个分区。这些山丘包括一条狭长的种植带，从奥蒙德和赫克斯顿丘陵的重粘土，延伸到山脚下的石灰岩。穿过山谷到怀堡河 (Waipaoa River)，中央山谷是粘土、壤土和粉土的混合物。

MAP OF
GISBORNE



CHARDONNAY
498ha

Highly aromatic, with rich, lush palates bursting with fruit. Delicious simple early-drinking styles a specialty, though the top, most intense wines have real longevity.

SAUVIGNON BLANC
357ha

Very tropical, ripe and bold styles with broad palates though early picked styles can be lighter, herbaceous and zesty.

PINOT GRIS
255ha

Styles vary in sweetness and fruit intensity, with strong melon and spice aromatics, and rich mouth feel.

MERLOT
23ha

Can be challenging in the climate but drier years give fleshy, flavoursome wines that enjoy success in carefully chosen sites.

OTHER
93ha

Made up of 19 varieties



SOIL

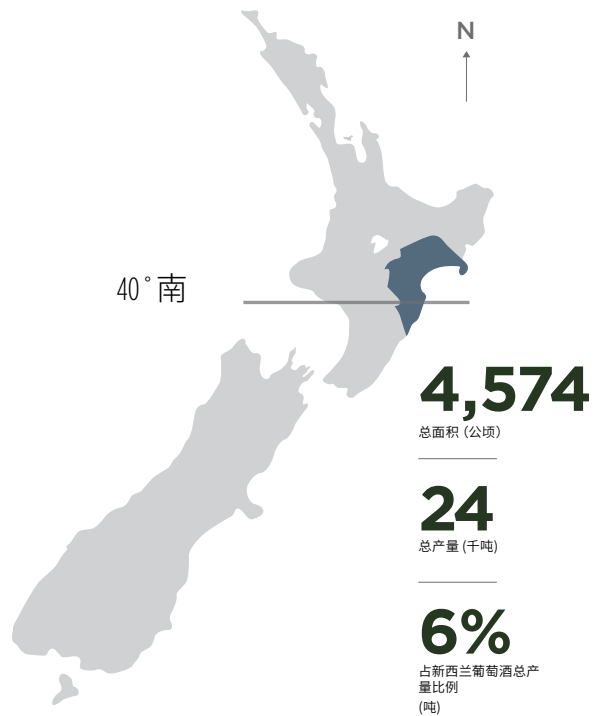
The youthful, very hilly landscape fans out into the lush lowland flood plains of the Waipaoa River giving a mix of clay and silt loams with fine silt river loams (giving aromatic wines) and heavier clay soils on the plains (fleshier wines). Site selection has moved away from very fertile flood loams towards the higher better drained parts of the plains and foothills.

MANUTUKE Vines first established in the 1890s. South of the city, closer to the coast and enjoys sea breezes. Well drained sandy, silt soils with some heavier complex Kaiti clay to the hillier west suiting Chardonnay; closer to the river conditions can be ideal for botrytised wines as well as finely textured aromatic wines.

PATUTAHU Around one third of region's vines are here, a legacy of Montana's strong expansion. Patutahi's warmer inland site to the west of the city, with lower rainfall (on average 30% decrease) and well draining higher and sloping clay and silt soils. Very good Gewurztraminer though a wide range of varieties overall - richly flavoured with good texture and body.

ORMOND North of the city, where the river valley narrows into the Raukumara Ranges, site of Gisborne's original plantings and some of today's best vineyards and wines, producing numerous single vineyard wines. Warmer, slightly drier with silt loams prevailing. Home to 'The Golden Slope', a 10km elevated, gently sloping, free-draining, sandy escarpment with limestone influenced topsoil, producing some of Gisborne's best Chardonnay.

CENTRAL VALLEY The Hexton Hills, between the Ormond Valley and Gisborne city itself, feed into the Central Valley subregion. The hills comprise a narrow strip of plantings running from heavy clay in the Ormond and Hexton Hills, into limestone in the foothills. Across the valley to the Waipaoa River, the Central Valley is a mixture of clay, loam and silt soils.



霍克斯湾

阳光明媚的霍克斯湾是新西兰第二大葡萄酒产区，自1851年起就出产着优质的葡萄酒。这里已形成了成熟的葡萄酒旅游线路，展现了一些小众精品葡萄酒生厂商；也展示了当地主要集中在内皮尔 (Napier) 的艺术装饰风格 (Art Deco) 建筑。

霍克斯湾气候温和，日照充沛，长久以来就是一片水果生长的理想之地。1851年，天主教传教士在这里种下了第一株葡萄藤，（他们的前身是位于内皮尔塔拉代尔区古老的明圣酒庄 (Mission Winery)）其出产的红白葡萄酒都属于新西兰最好的葡萄酒，有着颇具影响力的国际声誉。

作为一个相对广阔且多样的产区，这里能够出产一系列水准极高的品种。霍克斯湾最为人熟知的是波尔多式混酿酒和霞多丽葡萄酒，但一贯优秀的芳香型白葡萄酒和越来越让人印象深刻的西拉葡萄酒也一样优质。这里的气候和漫长的生长期为优秀的甜型葡萄酒的持续生产创造了条件，更多新的品种也在不断试验中。

众多的酒庄和葡萄园中既有跨越多个产区的大型公司，也有家族经营的小型精品生产商，酿造优质葡萄酒是他们共同的承诺。

悠久的历史 and 郁郁葱葱且多产的土地，令霍克斯湾成为了一个杰出的葡萄酒文化旅游胜地；这里有各种风格的酒庄可一一体验，还有多种定期的美食美酒庆典。



气候



年平均日照

2,180 小时



年平均降雨

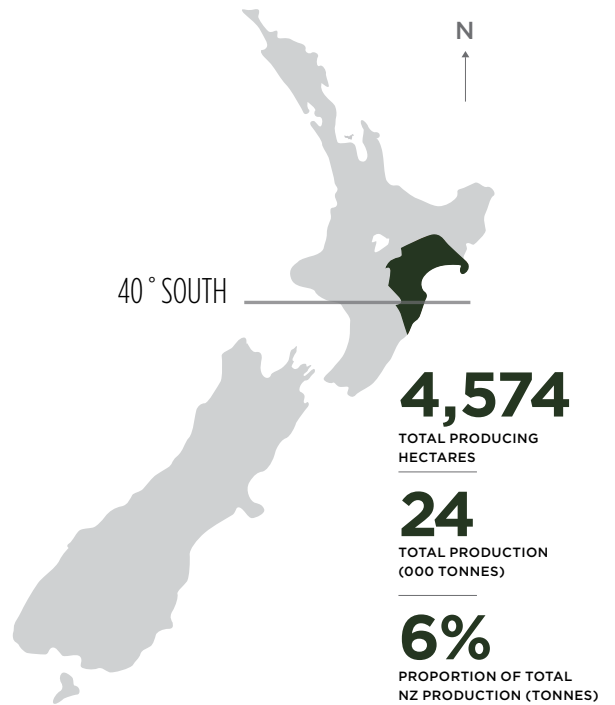
1,051 毫米

阳光充沛，总热量大约介于波尔多和勃良第的中间，海洋性气候的影响缓和了夏日的炎热，从而可实现漫长的生长期。周边的高地起到了遮风的作用，然而霜冻在一些内陆地区仍旧是个威胁。生长期较凉爽潮湿的天气偶尔会造成问题，但排水性良好的土壤能够帮助削弱其带来的影响。



土壤类型

由历史上四条著名河流造就的霍克斯湾是各种土壤形态并存的天堂，给这里葡萄种植与葡萄酒风格带来了重大的影响。平原上的葡萄种植密集。土壤表土为冲积土，覆盖在沙砾土壤之上。哈夫洛克山的土壤由砂壤土和其下层的黏土组成，而黑斯廷斯 (Hastings) 的周边都是壤质黏土。红金属和著名的贫瘠且多石的金布利特砾石区 (Gimblett Gravels) 是本区值得一提的地方，周边起伏的山丘地带是由黏土和石灰石土壤组成的。帕桥 (Bridge Pa) 地区有着赫利汤加平原 (Heretaunga Plains) 土龄最高的土壤。这些地区之所以独特，因为其土壤包括了那些不那么肥沃且排水性良好的冲积土，或是风化后的灰土、黄土及底层的沉积物。



HAWKE'S BAY

New Zealand's second largest wine region, sunny Hawke's Bay has been an abundant source of fine wine since 1851; its well-established wine tourism trail also showcases the region's Art Deco architecture (mainly in Napier city) and artisan producers.

Hawke's Bay's benign climate and high sunshine have long established the region as ideal for fruit growing. Vines were first planted in 1851 by Marist missionaries (their legacy is Taradale's historic Mission Winery) and Hawke's Bay enjoys a significant international reputation for producing some of the country's best wines, red and white.

A relatively large and diverse region capable of producing a wide range of varieties to a very high standard, Hawke's Bay is best known for its Red Blends and Chardonnay but aromatic whites are consistently good and Syrah is incredibly impressive. The climate and lengthy growing season also allows regular production of successful dessert styles. New varieties are continually trialed.

The numerous wineries and vineyards encompass both large multi-regional entities and tiny family-owned boutique producers; all share a commitment to making great wine.

With its lengthy history and verdant, productive landscape, Hawke's Bay is home to an outstanding wine tourism culture and offers a wide variety of cellar door experiences as well as regular food and wine festivals.



CLIMATE



AVERAGE ANNUAL SUNSHINE

2,180 HOURS



AVERAGE ANNUAL RAINFALL

1,051 mm

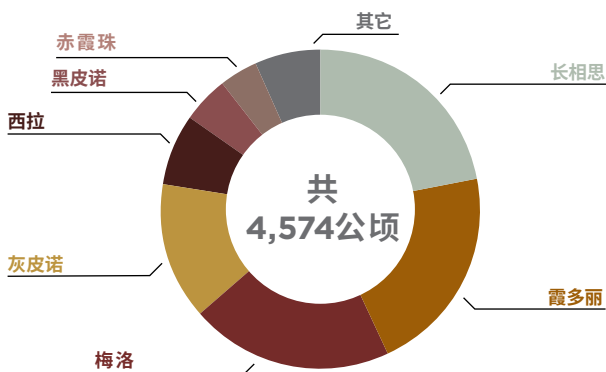
Very sunny, with heat summations somewhere between Burgundy and Bordeaux, the maritime influence tempers hot summer days and permits a long growing season. The surrounding high country offers wind protection through frost can be a risk in some inland areas. Cooler, wet weather can occasionally pose problems in the growing season but free-draining soils help reduce its impact.



SOIL

The legacy of four major rivers' historic meanderings, Hawke's Bay is a virtual kaleidoscope of soil types, creating significant impact on viticulture and wine styles. The densely planted plains are alluvial over gravelly subsoils: Havelock has more sandy loams over clay pans while Hastings is surrounded by loamy clays. Red metals and famously arid, stony Gimblett Gravels are noteworthy features; the surrounding rolling hill country is clay and limestone-based. Bridge Pa contains the oldest soils on the Heretaunga Plains. These are distinct as they consist of low fertile, free draining alluvium deposit or eroded ash, loess and underlying sediments.

地图之 霍克斯湾



长相思 1,035公顷

浓郁，充满果味，具有鲜活的高酸度。通常通过一部分橡木桶发酵或熟化。

霞多丽 1,034公顷

果味极其浓郁而复杂。葡萄酒通常酒体饱满、回味悠长，极具丰盈之感，有精致的高酸度与饱满感相互平衡。

梅洛 844公顷

红葡萄品种混合酒非常成功，酿造出强劲却优雅，陈年潜力很大的美酒。梅洛在混合中通常占大比例，赋予葡萄酒丰盈、多汁感和深度。

灰皮诺 657公顷

芬芳、香料味十足，果味明快成熟。良好的酸度与酒体相互平衡。

西拉 317公顷

充满芬芳、优雅感，具有成熟的果味、柔和的单宁和回味持久的香料气息。

黑皮诺 221公顷

品种香气突出，从简单的樱桃、莓果、李子、花朵和香料的各式香气类型，到更加鲜香和具有土壤气息的复杂酒款，都具有柔和圆润的单宁和迷人浓郁的口感。

赤霞珠 174公顷

令人印象深刻的结构，带有经典的深色水果和香料的香气。

其它 292公顷

由32种葡萄组成



土壤类型

沿海地区 霍克斯湾的大多数地区都受到了太平洋作用下的海洋性气候的影响，位于海岸的两个葡萄种植区域似乎更加受益，气候更加温和，生长季也得到了延长。位于北部埃斯克河谷的湾景的砾石土壤和位于南部的特阿湾加出产优质的霞多丽和一些早熟的红色品种，例如黑皮诺。这些美酒的品质早已得到了广泛认可。

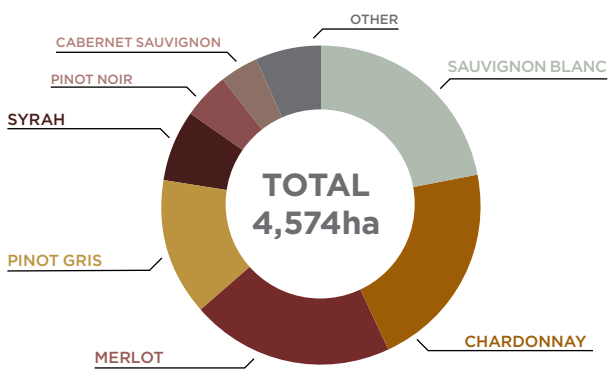
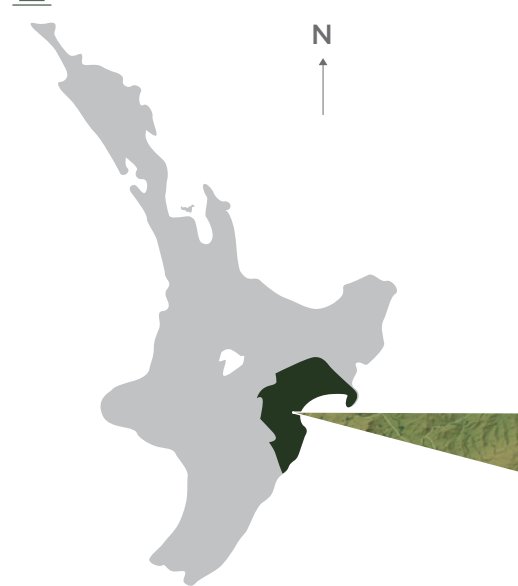
冲积平原 这里的葡萄种植起源很早，现在的种植范围更是相当广阔，其土壤和中气候环境 (meso-climates) 相当多样，这里的葡萄酒品种和风格也一样丰富多彩。在哈夫洛克和内皮尔之间呈扇形展开的这片平原是由河流形成的，交错分布着砾石河床、排水性良好的冲积土壤以及碎石梯田；这里有最先开辟的葡萄园塔拉戴尔 (Taradale) 和密尼 (Meeanee)、贫瘠的内陆区域金布利特砾石区和帕桥三角区，全都是本产区最优秀的葡萄酒区域。

山坡地 为了寻求土壤和海拔所带来的葡萄酒差异性，山坡地在不断地被开发，同时为内陆的葡萄园提供了保护，令其免受霜冻。这里主要种植红葡萄品种，北哈夫洛克山的周边、马拉卡卡路山坡地和湾景等子产区很早就有开始种植葡萄，出产着高质量的葡萄酒。随着葡萄种植深入内陆，霍克斯湾中部的石灰岩山坡也开始产出颇有前景的芳香型葡萄酒和黑皮诺了。

河谷区 有四条重要河流，跨过霍克斯湾西部受到气候保护的 inland 山脉，蜿蜒抵达东部沿海。它们共同造就了霍克斯湾葡萄种植区的多样地形，使得这些葡萄种植区有着得天独厚的地理优势，海拔变化起伏、阳光充足、土壤类型也多种多样。尤其在较高海拔的地区出产着不错的优质霞多丽、长相思、灰皮诺和黑皮诺葡萄酒。

中央霍克斯湾 位于中央霍克斯湾的内陆葡萄园海拔可高达300米，凉爽的气候特点具备了发展长相思、灰皮诺和黑皮诺的潜力。

MAP OF
HAWKE'S BAY



SAUVIGNON BLANC
1,035ha

Very tropical, ripe and bold styles with broad palates though early picked styles can be lighter, herbaceous and zesty.

CHARDONNAY
1,034ha

Wines are full-bodied, lengthy, almost opulent but with finely-tuned acidity balancing the richness.

MERLOT
844ha

Can be challenging in the climate but drier years give fleshy, flavoursome wines that enjoy success in carefully chosen sites.

PINOT GRIS
657ha

Aromatic, spicy, bold ripe wines with balanced acidity and good body.

SYRAH
317ha

Wines are perfumed, elegant with ripe fruit, supple tannins and lingering spice.

PINOT NOIR
221ha

Varietal aromatics of cherry, berry fruits, plum, florals and spice, through to more savoury and earthy examples, all with beautifully soft and supple tannins and great richness of flavour.

CABERNET SAUVIGNON
174ha

Impressive structure, with classic dark fruit and spice.

OTHER
292ha

Made up of 32 varieties



SOIL continued

COASTAL AREAS Although the maritime influence of the Pacific Ocean extends into much of Hawke's Bay, the two grape growing areas located directly on the coast enjoy the most dramatic effects of the temperate climate and long growing season. The gravelly soils of Bay View in the northern Esk River Valley area and Te Awanga in the South have achieved recognition for premium Chardonnay and early ripening reds, including Pinot Noir.

ALLUVIAL PLAINS Established early and now widely planted, the plains vary as much in soils and meso-climes as they do in varieties and styles. Shaped by rivers and criss-crossed with gravel beds, free-draining alluvial soils and stony terraces, they fan out between Havelock and Napier, covering the pioneering vineyards of Taradale and Meeanee plus the barren inland Gimblett Gravels and Bridge Pa Triangle area, home to some of the region's best wines.

HILLSIDES Increasingly explored for the differences offered in soil and altitude, hillsides also assist with frost protection for more inland sites; they are predominately planted in red varieties. Long established around Havelock North, hillsides in the Maraekakaho and Bay View subregions produce stellar wines and as vines march inland, the Central Hawke's Bay limestone hills are yielding promising Aromatics and Pinot Noir.

RIVER VALLEYS Running across Hawke's Bay, from the sheltering inland ranges in the West to the sea in the East, are four rivers which have over time created a huge diversity of grape growing sites. These sites have provided sheltered environments, with variations in altitude, aspect to the sun and variations in soil type. Fine examples of premium Chardonnay, Sauvignon Blanc, Pinot Gris and Pinot Noir are sourced from the higher altitude sites.

CENTRAL HAWKE'S BAY Inland at an altitude of up to 300 metres Central Hawke's Bay vineyards are characterised as being cooler areas showing potential for Sauvignon Blanc, Pinot Gris and Pinot Noir.



1,105
总面积 (公顷)

5
总产量 (千吨)

1%
占新西兰葡萄酒总产量比例 (吨)

怀拉拉帕

怀拉拉帕(在毛利语中是“闪闪发光的水域”的意思)积聚了非常多样的精品酒庄,生产着众多品种的优质葡萄酒。同时,他们拥有一个以葡萄酒为主的社会团体,活跃地支持着这里的葡萄酒事业。

怀拉拉帕三个主要的次产区(马丁堡、格拉斯顿和马斯特顿)有相似的气候和土壤,但如果你拥有敏锐的味觉,仍能探寻到细微的特征差别。这里有一系列各种风格和品种的葡萄酒,包括杰出的黑皮诺、长相思、芳香型葡萄酒,以及别致的霞多丽、西拉和甜酒。

怀拉拉帕拥有一段有趣的迁徙历史,这里早在1883年就开始种植葡萄,但1905年的禁酒运动中断了其葡萄种植史(一款产于1903年的马斯特顿葡萄酒在82年后重见天日,并且在品鉴中被认为仍旧“鲜活完好”)。20世纪70年代后期,马丁堡产区的Dry River酒庄、Martinborough酒庄、Ata Rangi酒庄和Chifney酒庄(今天的Margrain酒庄)开创了怀拉拉帕的现代葡萄酒产业。

怀拉拉帕的葡萄种植面积仅占新西兰的3%,产量也仅占新西兰的1%,但是它拥有一些新西兰最具代表性和最受追捧的生产商。

从惠灵顿出发经过一段风景优美的车程,不久就能来到这个产区,从这里往南和往东30公里即为大海。怀拉拉帕有着各种葡萄酒旅行者所向往的相关活动,还有着许多独特的住宿和用餐选择。

气候



年平均日照

1,915 小时



年平均降雨

979 毫米

这里属于半海洋性气候,西面的塔拉鲁瓦山脉提供了遮挡,但猛烈的狂风仍会席卷此地。怀拉拉帕春秋凉爽,夏季炎热但夜间凉爽。这种显著的昼夜温差与漫长生长期的完美结合,赋予了葡萄酒明显的品种特征和复杂度。有着理想降水节奏的春冬两季和漫长干燥的秋季,也为晚收型和贵腐葡萄酒创造了完美的条件。



1,105
TOTAL PRODUCING
HECTARES

5
TOTAL PRODUCTION
(000 TONNES)

1%
PROPORTION OF TOTAL
NZ PRODUCTION (TONNES)

WAIRARAPA

Wairarapa (Maori for 'glistening waters') is a compact yet diverse region of boutique producers offering high quality examples of a wide range of varieties, supported by a vibrant, wine-focused community.

The three main subregions (Martinborough, Gladstone and Masterton) share broadly similar climate and soils yet also offer subtle differences in character for the discerning palate to explore. A range of styles and varieties are on offer with standout Pinot Noir, Sauvignon Blanc and Aromatics as well as stylish Chardonnay, Syrah and dessert wines.

With a fascinating early settler history, vines were first planted in 1883 though fell victim to the temperance movement in 1905 (a 1903 Masterton wine tasted 82 years later was pronounced "Alive and well..."). Wairarapa's modern wine history dates from the late 1970s plantings of Martinborough producers Dry River, Martinborough Vineyard, Ata Rangi and Chifney (now Margrain). Wairarapa has just 3% of New Zealand's land under vine, and 1% of its total production yet boasts some of New Zealand's most iconic and sought after producers.

A fairly short and definitely scenic drive from Wellington, and a mere 30km from the sea both south and east, Wairarapa offers a range of wine tourism pursuits and pleasures with plenty of unique accommodation and dining options.

CLIMATE



AVERAGE ANNUAL SUNSHINE

1,915 HOURS

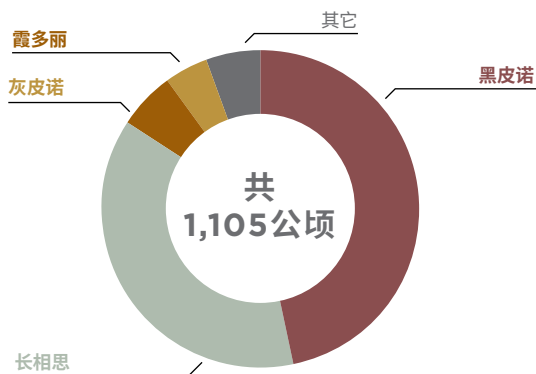
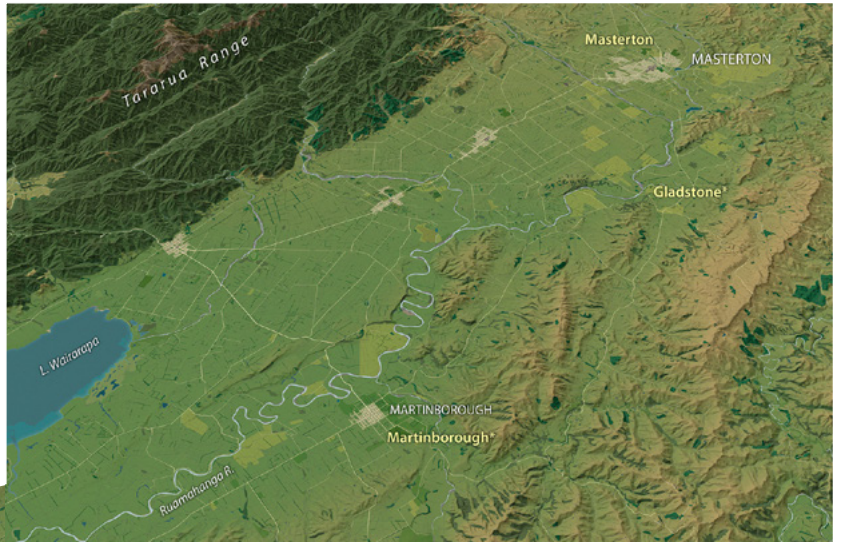


AVERAGE ANNUAL RAINFALL

979 mm

A semi-maritime climate sheltered by the westerly Tararua Ranges, and exposed to blustery, devigorating winds, Wairarapa experiences cool springs and autumns plus hot summers with cool nights: this wonderful combination of pronounced diurnal differences and a long growing season confers intense varietal character and complexity. Ideal winter/spring rainfall patterns and long, dry autumns create perfect conditions for late harvest and botrytised wines.

地图之 怀拉拉帕



黑皮诺 517公顷

该产区的标志性红葡萄酒，风味浓郁、温暖，带有一丝鲜味，但保持着该品种的特色香气。怀拉拉帕的黑皮诺富有质感和深度。

长相思 416公顷

该产区最大的杀手锏。浓郁而鲜活，具有卓越的芬芳，口中能感到深邃的矿物感，草本植物和热带果味相互交织。

霞多丽 63公顷

复杂而美味，新鲜，充满柑橘的味道和咸香的口感，并有很好的酸度和矿物感。

灰皮诺 48公顷

复杂而美味，新鲜，充满柑橘的味道和咸香的口感，并有很好的酸度和矿物感。

其它 61公顷

由25种葡萄组成。



土壤类型

蜿蜒密布的河流造就了这个产区的主要土壤结构——覆盖在排水性良好的砾石之上的淤泥土，有些地方可深达15米。还有一些特定的葡萄园是黏壤土和石灰石，需要种植者们精心地以土壤类型来选择相匹配的品种。由北向南，马斯特顿的砾石河床富含本土的石灰石，格拉斯顿富含更加多样化的粘土块，而马丁堡较浅的河堤和附近Te Muna更是备受欢迎的理想种植地。

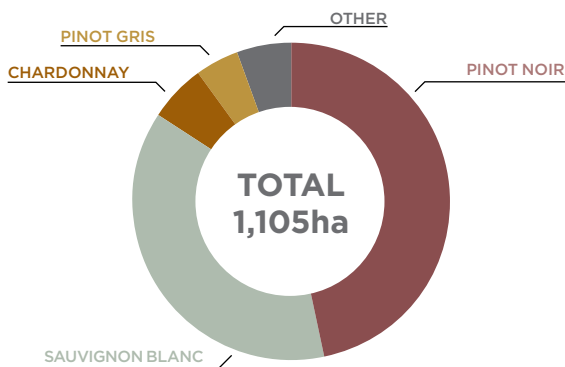
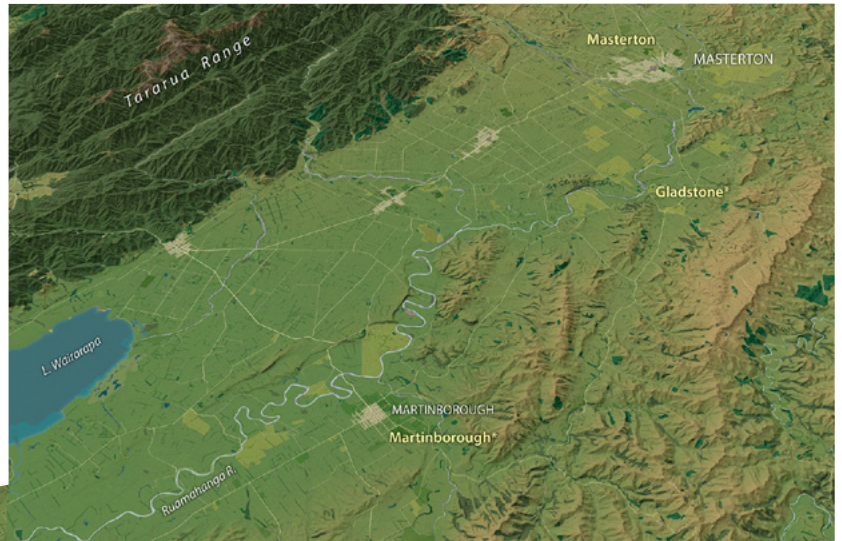
马斯特顿 这里是怀拉拉帕最大的城镇，也是一个世纪以前该地区最先开始种植葡萄的子产区。产区内的山谷被塔拉鲁瓦 (Tararua) 山脉所笼罩，清晨的霜冻是很常见的，与炎热的夏日形成鲜明对比。大跨度的温差使得这里出产的葡萄酒复杂且浓郁，长相思和黑皮诺仍旧是最主要的品种。

格拉斯顿 位于本地区最大的城镇马斯特顿南部，拥有排水性良好的河流梯地，以及凉爽的气候和充足的日照，格拉斯顿是一个发展迅猛且仍有空间的子产区。带有黏土的多石的淤泥土，非常适合当地主要品种黑皮诺的生长，同时还能出产活跃的长相思和令人印象深刻的芳香型葡萄酒。在每年三月的采收节上能够一睹格拉斯顿的上乘佳酿。

马丁堡 葡萄酒生产是这个风景如画的殖民时代小镇的主要产业，其周边环境多为家族经营的小型生产商。这里的气候和土壤条件与勃艮第相似，其出产的葡萄酒让全世界惊艳，包括了广受赞誉的黑皮诺，活泼的长相思，平衡的芳香型葡萄酒以及优雅的西拉。这里是怀拉拉帕最靠南的子产区，土壤的排水性良好，且气候凉爽干燥。



MAP OF WAIRARAPA



PINOT NOIR 517ha

The region's flagship red; richly flavoured and warm with a savoury undercurrent whilst retaining perfumed varietal character. Wairarapa Pinots offer texture and depth.

SAUVIGNON BLANC 416ha

The region's best kept secret. Intense and vivid with excellent perfume and poised, mineral textural palates. Good mix of herbaceous and tropical characters.

CHARDONNAY 63ha

Complex and flavourful, with great acidity and minerality alongside fresh, citrus and savoury flavours.

PINOT GRIS 48ha

Pinot Gris is successful with the long growing season also allowing for late harvest and botrytised styles.

OTHER 61ha

Made up of 25 varieties



SOIL

Predominantly silt loam over free-draining gravels, some of which can be up to 15m deep courtesy of the rivers criss-crossing the region. Clay loam and limestone feature in certain vineyards and vignerons work hard to match their varieties with soil profiles. North to south, Masterton's gravel river beds offer local limestone, Gladstone's more variable silt loam has clay pockets whilst the shallower river terraces of Martinborough and nearby Te Muna are highly sought after.

MASTERTON Masterton is the largest town in Wairarapa, and was the first area grapes were planted in the region, over a century ago. The valley is shadowed by the Tararua ranges, and early morning frosts are common, contrasted by incredibly hot summer days. This diurnal range produces complex and flavourful wines, with Sauvignon Blanc and Pinot Noir the dominant varieties.

GLADSTONE Just south of the district's largest town, Masterton, blessed with free-draining river terraces and a cooler climate with plenty of sunshine, Gladstone is a fast growing subregion with room to expand. Some clay amongst the stony silt loams suits the predominant Pinot Noir very well, alongside lively Sauvignon Blanc and impressive Aromatics. The Harvest Festival each March showcases Gladstone's bounty.

MARTINBOROUGH A picturesque colonial village focussed on wine, surrounded by vineyards tended by small, frequently family-owned producers and with a climate and soil profile similar to Burgundy, it's no wonder Martinborough has excited the wine world. Acclaimed Pinot Noir, vivid Sauvignon Blanc, poised Aromatics and elegant Syrah are all produced. The most southerly subregion, with free-draining soils and a cool, dry climate.



1,077

总面积 (公顷)

12

总产量 (千吨)

3%

占新西兰葡萄酒总产量比例 (吨)

内尔森

美丽、阳光充沛的内尔森是所有葡萄酒旅行者都必去的地方，繁荣的高品质葡萄酒行业规模虽小，却完美展示了该产区种植业和艺术创作的悠久历史。

内尔森有着温和且充沛的阳光，其壮观的风景包括了黄金沙滩和崎岖且灌木丛生的山地。葡萄种在莫铁利山和威美亚平原，产量小，但总体质量都很令人印象深刻，其中有些葡萄酒是超一流佳酿。

这个产区一直以来都以果树栽培和农作物耕种而闻名，十九世纪中期，德国移民开始在此地栽种葡萄。Bragato在1895年就提到了内尔森产区在酿酒葡萄种植方面的巨大潜力。20世纪70年代，有一些葡萄酒酿造先锋酒庄在内尔森创立了现代葡萄酒产业，其中不少酒庄到如今仍旧方兴未艾，比如Neudorf酒庄和Seifried酒庄。

内尔森出产杰出的黑皮诺、霞多丽、长相思和芳香型葡萄酒，也拥有其他多种令人印象深刻的品种。这里有着充满生气的艺术和咖啡文化，而内尔森的众多酒庄品酒室就兼顾了这两种享受。

内尔森面积较小，所以游客只要一天就能参观到大部分酒庄。

从布莱尼姆驱车两小时即可到达风景优美的内尔森。该产区葡萄酒的高质量已经赢得了国际上的普遍认可。和传统的主流风格稍有不同，内尔森的葡萄酒带有宁静且悠闲的美妙感觉。

气候



年平均日照

2,405 小时



年平均降雨

970 毫米

内尔森的地形可帮助抵御强风，相较于南岛的其他产区，靠近大海的地理优势使它得益于较高的气温，从而减轻了霜冻的威胁。但秋季的降雨偶尔会给葡萄农带来些麻烦。这里的晴朗天气较多（通常是新西兰最为阳光明媚的产区），有着明显的昼夜温差，这些得天独厚的气候条件使得葡萄品种的特色展现充分；长时间的日照也赋予了葡萄酒纯净的果香。



MIDDLE-EARTH™ Wines



NELSON

Beautiful, sunny Nelson is a must-visit for any wine visitor with its tiny yet thriving high quality industry illustrating perfectly the region's long history of horticulture and artistic endeavours.

Nelson has a gentle sun-drenched climate and a spectacular landscape ranging from golden sand beaches to rugged, bush-clad mountains. Grapes are grown in Moutere Hills and Waimea Plains; production is small but quality is impressive overall including some superlative highlights.

The region is long renowned for crops and orchards, with vines having been cultivated from the time of the mid 1800s German settlers. Bragato commented in 1895 on Nelson's impressive potential but it was the pioneering 1970s producers who established the modern wine industry – and names such as Seifried and Neudorf are still going strong.

Excellent Pinot Noir, Chardonnay, Sauvignon Blanc and Aromatics are produced with Nelson also boasting an impressive and eclectic mix of other varieties.

Nelson has a vibrant artistic and café culture with many wineries offering the benefits of both at their cellar doors. The region's compact size means visitors can get around most wineries in a day.

Nelson is a scenic two hour drive from Blenheim and while its obvious quality has attracted international critical recognition, being slightly off the beaten track confers a wonderful sense of tranquillity and relaxation to the region.

CLIMATE



AVERAGE ANNUAL SUNSHINE

2,405 HOURS



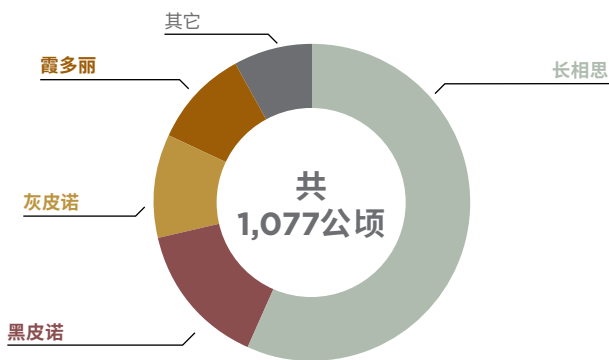
AVERAGE ANNUAL RAINFALL

970 mm

Nelson's sheltered topography gives protection from strong winds; combined with its proximity to the sea this gives milder temperatures than other South Island regions, mitigating frost risk, though autumn rains can occasionally be an issue. Blessed with a remarkable number of clear days (regularly New Zealand's sunniest region), good diurnal variation helps emphasise varietal character and the high sunlight hours give wonderful fruit purity.



地图之 内尔森



长相思 613公顷

是一种更加优雅、内敛的品种风格，表现出漂亮的结构和矿物味，并伴随着清爽、鲜活的热带果味以及一丝丝的新鲜药草味。

黑皮诺 157公顷

无论是饱满的莫铁利山子产区风格还是精美的威美亚平原子产区风格，内尔森的黑皮诺始终个性突出、芬芳四溢，具有细腻、成熟的单宁和复杂的深度。

灰皮诺 114公顷

灰皮诺葡萄酒风味浓郁，酸度平衡，香气丰富。得天独厚的气候条件使其风格多样，变化多端。

霞多丽 109公顷

深邃、优雅、复杂是内尔森最优质霞多丽的主要特征，果味极为纯净和浓郁。最卓越的葡萄酒有极佳的陈年潜力。

其它 84公顷

由17种葡萄组成

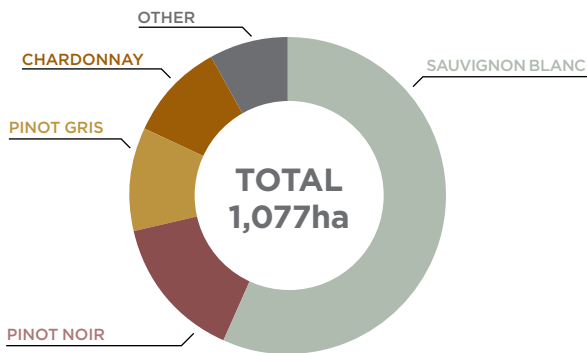


土壤类型

土壤主要是砾质壤土，下覆黏土，拥有良好的锁水能力。两个主要子产区则在土壤的具体成分上有细微的差别。威美亚平原的冲击平地和淤泥大多出产酒体轻盈、清香怡人的葡萄酒，而在起伏的莫铁利山区，古老的河流体系塑成了砾石结构的下层土，上面覆盖有沙质重粘土，出产的葡萄酒深邃饱满。

莫铁利山区 郁郁葱葱的莫铁利山区位于城市西面，相比威美亚平原更温暖潮湿。砾石混杂黏土的土壤赋予了葡萄酒饱满度和质地；黑皮诺展现了精美的单宁和结构；霞多丽口感复杂且颇有深度；长相思和芳香型葡萄酒则带有浓郁的矿物质口感。这里是内尔森早期的酿酒先锋选择的耕种地，也是本地区部分最优质的葡萄酒的出产地。

威美亚平原 威美亚平原在毛利语中是“河滨花园”的意思，正是对此处最好的总结。这个地区曾经以耕种果树和其他农作物为主，但近期，越来越多的内尔森葡萄园扩张至此。威美亚平原上的多石冲击土壤，配合温和的海洋性气候的影响，创造出了一种香气明显的葡萄酒风格，且比起莫铁利的葡萄酒更为轻盈，也更清新。这里的黑皮诺芬芳且优美、霞多丽浓郁且极富表现力；芳香型葡萄酒则活力四射，还带有燧石般的矿物感。



SAUVIGNON BLANC
613ha

A more elegant, restrained expression of this variety, displaying lovely texture and minerality alongside crisp, vivacious tropical fruit with fresh herbal nuances.

PINOT NOIR
157ha

Whether weighty in Moutere or pretty in Waimea, Nelson Pinot is always expressive and perfumed, with fine, ripe tannins and complex depths.

PINOT GRIS
114ha

Pinot Gris is expressive and fine with poised acidity and rich flavours. The climate allows for a variety of styles.

CHARDONNAY
109ha

Depth, elegance and complexity are hallmarks of the best Nelson Chardonnay and the fruit is remarkably pure and intense. Top wines have great longevity.

OTHER
84ha

Made up of 17 varieties



SOIL

Regional soils are broadly gravelly silt loam over a clay base, allowing good water holding capacity. The two main areas vary slightly in their composition; the alluvial flat, silty soils of Waimea Plains give generally lighter, pretty wines than the gently rolling Moutere Hills, where the weathered gravels of an ancient river system sit beneath sandy-topped heavy clay-based soils, giving wines depth and richness.

MOUTERE HILLS To the west of the city, the verdant Moutere Hills are slightly warmer and wetter than Waimea and the gravel threaded clay soils give richness and texture to the wines, with Pinot Noir showing structure with fine tannins, the Chardonnay complexity and depth, and the Sauvignon and Aromatics a mineral intensity. This is where Nelson's early pioneers planted and it remains the source of some of its finest wines today.

WAIMEA PLAINS Summing up the subregion beautifully, Waimea is Maori for 'river garden'. This traditional area for arable crops, orchards and hops has seen most of Nelson's recent vineyard expansion. With stony alluvial soils and a moderating maritime influence, wines tend to be lighter and fresher in style than Moutere with bright aromas. Pinot Noir is perfumed, Chardonnay rich and expressive and the Aromatics vibrant with a flinty mineral undercurrent.



盲河



马尔堡

新西兰葡萄酒的旗舰产区——马尔堡，以及该产区的长相思，将这个国家带上了国际葡萄酒舞台。但马尔堡的葡萄品种远远不限于长相思，其他品种的表现也极为出色，风土条件也千变万化。

早期的葡萄酒种植者在1873年就已经在Ben Morven山谷种下葡萄藤，从那时起到20世纪60年代，不断有新葡萄园诞生在该产区。此后马尔堡的葡萄种植经历了一段停滞期。尽管当时的地区农林业机构出于利益的考虑，强烈反对葡萄园的扩张，1973年后马尔堡的葡萄种植开始再次繁荣。今天，葡萄种植已经成为了马尔堡绝对主导产业，其葡萄种植面积占到三万多公顷，多于全国三分之二的比例，这里既有大型的跨国公司，也有小型精品葡萄酒生产商。

这里一向被视为新西兰最晴朗且最干燥的产区之一，毛利人将怀劳谷叫作“Kei puta te Wairau”，意为“阳光穿透云层的地方”，正反映了其地势上突出的保护作用。怀劳河将山谷分为东西两边，其北面是里士满山脉，而南面是中等面积的山脚。

马尔堡气候凉爽、日照时间长、降雨量低、土壤排水性良好且肥沃适中，所有这些组合在一起，构成了绝佳的葡萄酿造环境，因此能够生产出一系列不同品种及风格特点鲜明的葡萄酒。

伴随着葡萄品种的不断增长，各个子产区的多样化土壤和小气候环境优势也初见端倪，正是因为这些珍贵的条件，使得马尔堡葡萄酒生产的未来一片光明。

气候

年平均日照
2,409小时

年平均降雨
655毫米

充沛的阳光、适中的气温以及强烈的昼夜温差，造就了马尔堡葡萄酒极具穿透力的果味和强烈的品种表现力，同时能在漫长的成熟期保持高酸度。东面向海，遂拥有凉爽的海风，且得益于山脉的保护，使其免遭极端的降雨和大风。延续到初秋的暑期虽偶尔会带来干旱，但其带来的更多作用是使得葡萄酒的风格变得多种多样。



30,444
TOTAL PRODUCING
HECTARES

313
TOTAL PRODUCTION
(000 TONNES)

82%
PROPORTION OF
TOTAL NZ PRODUCTION
(TONNES)

MARLBOROUGH

New Zealand's flagship wine region, which in combination with Sauvignon Blanc, put the country on the international wine stage. Much more than just Sauvignon though, Marlborough offers increasing depth in both varieties and terroir.

Early pioneers first planted in 1873 in the Ben Morven Valley, with further vineyards established through to the 1960s. There was then a lull until grapes were again planted in 1973, despite stiff opposition from local farming and forestry interests. Nowadays, viticulture is emphatically dominant, with over 30,000 hectares of vines (more than two thirds of the national total) under the care of wine producers of all sizes.

Consistently ranking as one of New Zealand's sunniest and driest regions, Maori referred to the Wairau Valley as 'Kei puta te Wairau' - 'The place with the hole in the cloud' - reflecting the outstanding protection offered by the topography. The Wairau River bisects the valley west to east, with the Richmond Ranges to the north and medium sized foothills to the south. The auspicious combination of a cool yet high sunshine climate, low rainfall and free-draining, moderately fertile soil produces uniquely vivid wines across a wide range of varieties and styles.

Alongside the increasing range of varieties, the diverse soils and meso-climates are revealing subregions, and it is within these that Marlborough's exciting future lies.

CLIMATE



AVERAGE ANNUAL SUNSHINE

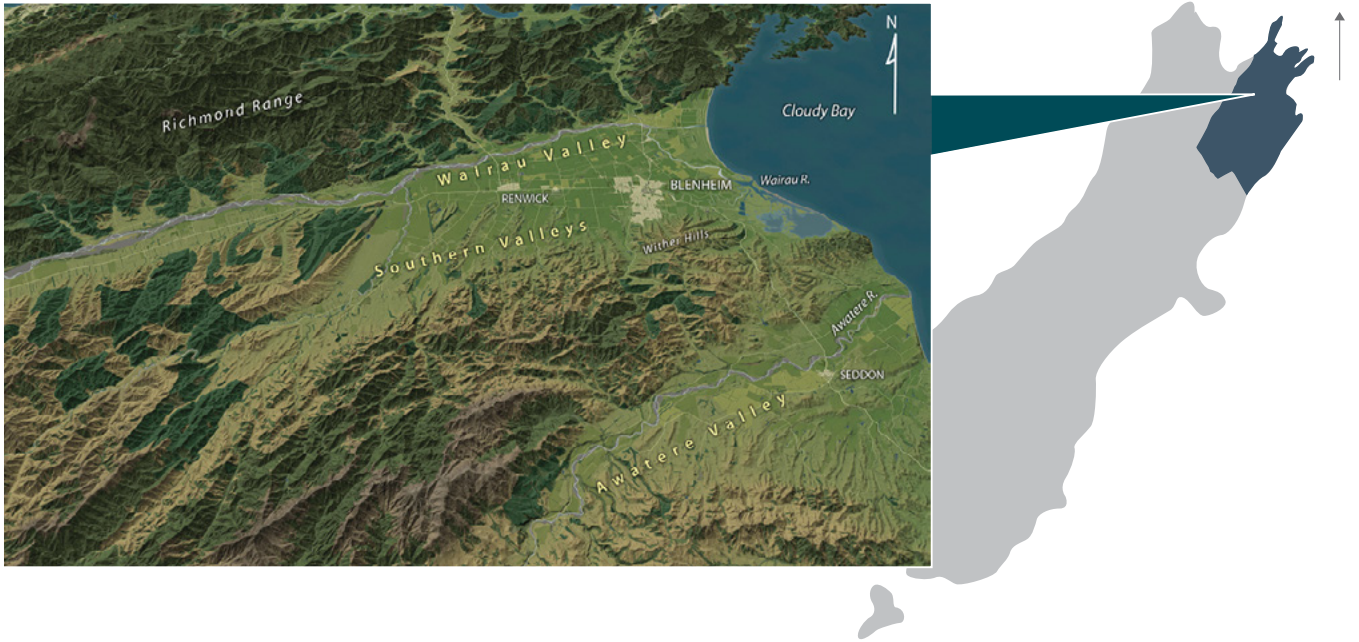
2,409 HOURS



AVERAGE ANNUAL RAINFALL

655 mm

Plenty of sunshine, moderate temperatures and strong diurnal variation are the keys to Marlborough's piercing fruit intensity and strong varietal expression, keeping acid levels high over long ripening times. The eastern coastal aspect bestows cooling sea breezes and protective mountains give relief from extreme rain and wind. Long Indian summers occasionally dice with drought but more often allow a wide range of styles to flourish.



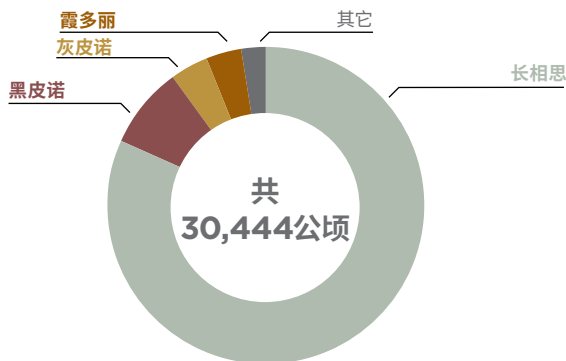
土壤类型

马尔堡的土壤源自古老的冰川期，为排水性良好的深层多石土壤，这才是马尔堡葡萄酒成功的关键。曾经广阔分布的河流体系，形成了这里多石的砂壤土，覆盖在深层的砾石之上。拉帕乌拉最为多石；较低的怀劳拥有更多的黄土，因此具有较好的锁水性。粘土在南部山谷分布较广，有利于黑皮诺的生长。阿瓦蒂蒂较为分散，主要有砾石泥沙黄土和风蚀壤土两种。

怀劳谷 古老的河床及河堤土壤，加上多样的朝向和降雨量，形成了这个子产区各式各样的中气候环境。概括来说，这里有凉爽且干燥的内陆葡萄园，贫瘠多石且早熟的葡萄园，以及有着温和海风的沿海葡萄园。北边更临近河床的土壤中多砾石。虽然这里的葡萄酒反映了不同葡萄园和生产商所独有的个性，但都有着本地区标志性的纯净集中的果味和优异的酒体。

南部山谷 Omaka, Fairhall, Brancott, Ben Morvan和Waihopai谷围绕形成了这个重要的子产区。这里的土壤和中气候环境很多样，就土壤而言，这里比怀劳有更多厚实的黏土，而且越往南面以及越靠近内陆的山谷越凉爽干燥。各个葡萄园都会根据自身优势来选择多样化的葡萄品种，其中黑皮诺和芳香型葡萄酒尤其出色。

阿瓦蒂蒂谷 这个子产区拥有最为独特的地理特征，位于怀劳谷以南，由海边向内陆伸展，这片山谷一直绵延到内陆的Kaikoura山脉。该地区的气候更凉爽、更干燥、更多风，海拔相对较高。该产区拥有产量超低且活跃芳香的黑皮诺，以及充满独特个性的长相思，它们正在得到越来越多的国际性赞誉。



长相思 25,157公顷

浓郁而直接的芬芳，新鲜而纯净的果味，具有草本植物和热带果味，以及深邃的矿物感。马尔堡长相思是名符其实的国际品牌。

黑皮诺 2,491公顷

随着栽培者们改善品系和栽培区，该产区的黑皮诺越来越有竞争力。葡萄酒展现出黑樱桃和李子的果味，还伴随着红色水果的果味和香料味，酒体适中，单宁细腻。

灰皮诺 1,258公顷

灰皮诺反映了该产区的纯净和活力。葡萄酒风格有干有甜、有寡有浓，有晚收型也有贵腐型。

霞多丽 1,077公顷

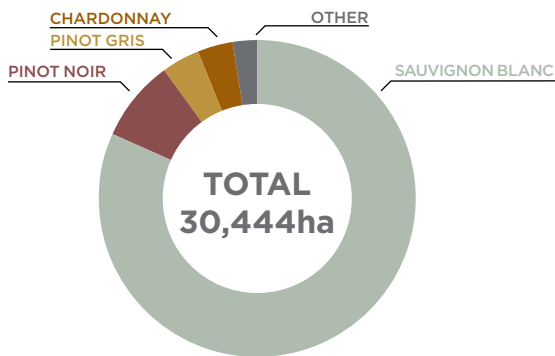
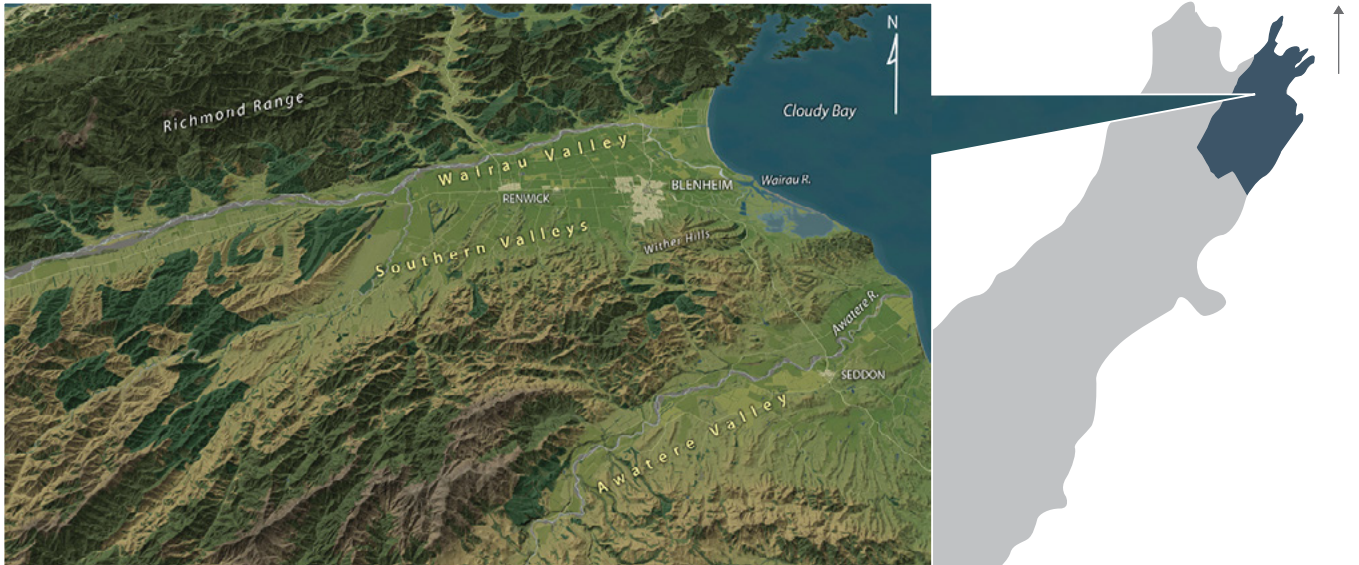
不论是华丽的橡木点缀还是没有橡木影响的风格，马尔堡生产结构感强的霞多丽，浓郁度十足，复杂性高，萦绕着核果和柑橘类果味。

其它 720公顷

由35种葡萄组成



MAP OF MARLBOROUGH



SAUVIGNON BLANC 25,157ha

Pungently aromatic, vividly pure fruit, herbaceous and exotically tropical, plus mineral depths, Marlborough Sauvignon Blanc is an international brand in its own right.

PINOT NOIR 2,491ha

Going from strength to strength as committed growers refine both clones and sites. Displays dark cherry and plums with a red fruited spicy background, mid-weight, fine tannins.

PINOT GRIS 1,258ha

Pinot Gris reflects the region's purity and vivacity. Styles range from dry to sweet, taut to lush, including late harvest and botrytised wines.

CHARDONNAY 1,077ha

From all the bells and whistles to unoaked styles, Marlborough produces well structured Chardonnay with excellent intensity and complexity. Stonefruit and citrus abound.

OTHER 720ha

Made up of 35 varieties



SOIL

Key to Marlborough's success is its ancient glacial deep, free-draining, stony soils. The extensive braided river system left a threaded legacy of stony sandy loam over very deep gravels. Rapaura is stoniest; lower Wairau has more loam and thus water retention. Clay is prevalent in the Southern Valleys, assisting Pinot Noir. Awatere is more fragmented, with gravelly silt loams and wind blown loess.

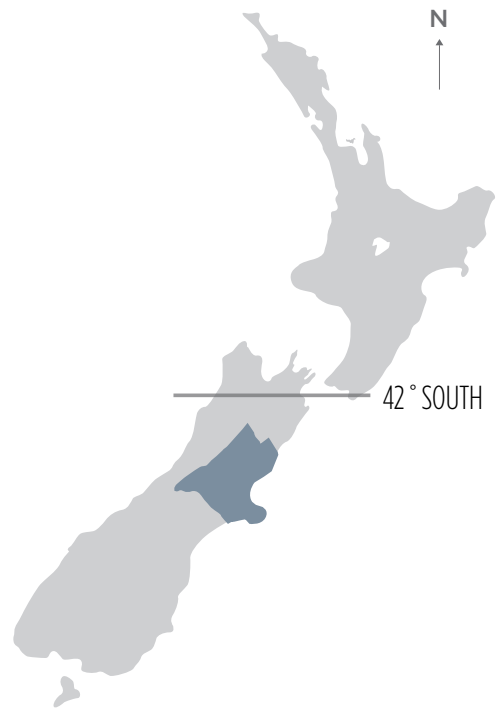
WAIRAU VALLEY Old riverbed and riverbank soils, diverse aspect and rainfall give many meso-climates within this subregion. Broadly, it covers cooler, drier inland sites, barren stony, early ripening sites to sea breeze moderated coastal sites. Soils are more gravelly to the north nearer the riverbed. Within this, wines reflect the individual vineyard and producer strengths but all have the hallmark pure fruit intensity and body.

SOUTHERN VALLEYS Wrapping around the surrounding hills the Omaka, Fairhall, Brancott, Ben Morvan and Waihopai Valleys make up this important subregion. Soils and meso-climates vary but tend to be heavier with more clay than Wairau and it gets cooler and drier further south into the valleys. A broad range grown according to vineyards' individual strengths with some particularly good Pinot Noir and Aromatics.

AWATERE VALLEY The most geographically distinct subregion, lying south of the Wairau Valley and stretching inland from the sea, the valley climbs towards the inland Kaikoura Ranges. Cooler, drier, windier and often with a degree of elevation, sites with typically lower yields produce bright, aromatic Pinot Noir and dramatic, distinctive Sauvignons which are attracting increasing international acclaim.



布莱克酒庄



1,501
总面积 (公顷)

8
总产量 (千吨)

2%
占新西兰葡萄酒总产量比例 (吨)

北坎特伯雷

在南阿尔卑斯山和新西兰最广阔的低地交汇的地方，有着不少精品生产商，酿造着杰出的黑皮诺、雷司令、霞多丽和更多其他品种。

贯穿南岛东部海岸线近200公里，其西面是壮观的南阿尔卑斯山，东面是辽阔的太平洋，从南面的Waimate到北面的Cheviot都遍布着葡萄园。这个地区还包括了班克斯半岛和北坎特伯雷的小气候环境，坎特伯雷的葡萄酒有着一系列多样的风格和生产商，还有着许多迷人的酒庄品酒室。

1978年，最早的葡萄酒生产出现在靠近Belfast的坎特伯雷平原，位于基督城的西南，北坎特伯雷紧随其后也创建了葡萄园。今天北坎特伯雷的种植密度很高，其葡萄酒因这个子产区的特殊表现力而屡受赞誉。

从北坎特伯雷往Weka Pass方向的内陆，有新开拓的子产区，它们预示着这里优雅丰富的黑皮诺和霞多丽，尤其是芳香型葡萄酒的风味将进一步巩固该产区的声望。当然，很多其他品种也同样表现出色。

凉爽而干燥的气候、充沛的阳光和漫长的生长季造就了葡萄品种特征四溢的美酒。这里的葡萄酒以其浓郁的风味和丰满而复杂的果味而享誉世界。

气候

年平均日照
2,100 小时

年平均降雨
648 毫米

南阿尔卑斯山是一道天然屏障，加上常有的炎热干燥的西北风，确保了低降雨量、充沛的光照和特别温暖的夏季。凉爽的海风和偶尔来自南面的冷风有时也会起到缓和作用。通过灌溉可以缓解干旱的威胁。坎特伯雷漫长的干燥秋季外加良好的昼夜温差，能促进葡萄多酚物质的成熟，并增加葡萄酒的复杂度和多样的风格。



1,501
TOTAL PRODUCING
HECTARES

8
TOTAL PRODUCTION
(000 TONNES)

2%
PROPORTION OF TOTAL
NZ PRODUCTION (TONNES)

NORTH CANTERBURY

Where the Southern Alps tumble down to meet New Zealand's most extensive lowlands, boutique producers craft outstanding Pinot Noir, Riesling and Chardonnay and much more.

Spanning nearly 200km of the South Island's eastern coastline, with the magnificent Southern Alps to the west and sweeping Pacific Ocean to the east, vineyards are situated from Waimate in the south to Cheviot in the north, the area also includes the micro-climate of Banks Peninsula. North Canterbury wine offers a diverse range of styles and producers plus many attractive cellar doors.

Production was first established on the Canterbury Plains near Belfast in 1978 with vineyards to the south-west and north of Christchurch soon following. North Canterbury is now heavily planted with its wines regularly achieving critical acclaim for their subregional expression.

Exploration of new subregions inland towards Weka Pass, forecasts increasing depth, further cementing the region's overall reputation for elegant, expressive Pinot Noir, Chardonnay and Aromatics in particular, though numerous other varieties are planted with excellent results.

The cool, dry climate with good sunshine and long growing season promote full varietal expression; wines are renowned for their intense flavours, richness and complex fruit.

CLIMATE



AVERAGE ANNUAL SUNSHINE

2,100 HOURS



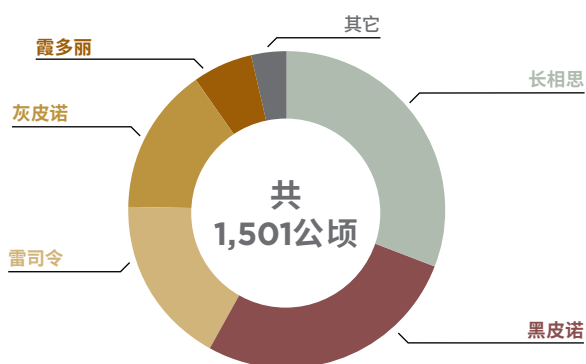
AVERAGE ANNUAL RAINFALL

648mm

The protective Southern Alps ensure low rainfall, abundant sunshine and often very warm summers, helped by the famed hot, dry nor'wester winds, though cooling sea breezes and the occasional cold southerly fronts temper this. Drought risk is mitigated by irrigation. Long dry autumns coupled with good diurnal variance help provide phenolic ripeness, complexity and a variety of styles.



地图之 北坎特伯雷



长相思 465公顷

芬芳且有清爽的酸度和矿物核心，葡萄酒展现出纯净而多汁的果味，口感怡人，酒体丰盈。

灰皮诺 222公顷

灰皮诺的首次出场便让人惊艳，充满了梨子、核果和香辛料的香气，浓郁而清晰。

黑皮诺 411公顷

有着从芬芳华丽到深邃厚实的不同风格。漫长的生长季赋予了葡萄酒精致感与深度，带有细腻的结构和复杂度。

霞多丽 92公顷

广泛栽培于整个产区，风格十分多样。酿出的葡萄酒具有良好的结构和酒体、精致的酸度和浓郁的柑橘果香。

雷司令 258公顷

馥郁而明快的果味。从干型到甜型的风格无所不有。雷司令固有的悠长历史在此延续。

其它 54公顷

由19种葡萄组成



土壤类型

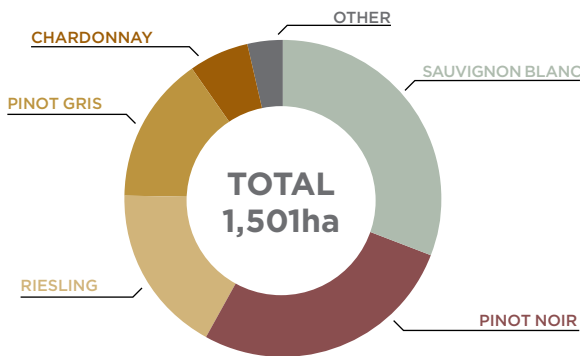
广阔而多样的地貌造就了多种多样的土壤：北坎特伯雷产区的土壤适合栽培黑皮诺品种，这得益于同名河流带来的砾石沉积和山坡上的石灰石粘土。广阔而平坦的坎特伯雷平原环绕在基督城外，拥有排水性良好的石质土壤，混杂着来自平原众多交织的河流带来的冲积土沉淀。

怀帕拉谷&怀卡里 从基督城向北行车一小时，这个令人兴奋、发展迅速的子产区出产着优雅动人的雷司令，且越做越精。土壤以砾石和粘土为主。随着葡萄园的开发，各个小气候环境也使得更多独特的黑皮诺和霞多丽葡萄酒不断涌现。虽然干燥的西北风会带来威胁，但周围的山丘起到了保护作用，使这里的气候比坎特伯雷其他产区更加温暖。

班克斯半岛与坎特伯雷平原 葡萄种植从基督城郊区的班克斯半岛开始，西向到Rolleston和West Melton，北向延伸到怀帕拉谷。这片广阔的地区大多是平原（某些地方微有起伏），排水性良好，表层的砾石土壤较浅，下覆硬砂岩。比起享有更多庇护的北坎特伯雷，气候更凉爽。雷司令和黑皮诺是这里的亮点，因其更为漫长的生长期赋予了葡萄酒优雅而富有表现力的风味。



MAP OF NORTH CANTERBURY



SAUVIGNON BLANC 465ha

Aromatic with crisp, fresh acidity and a mineral core, wines show clear, juicy fruit and lovely texture with good weight.

PINOT NOIR 411ha

Ranging from perfumed and pretty to dark and brooding, the long growing season gives wines of finesse and depth, with supple structure and good complexity.

RIESLING 258ha

Abundant, bright fruit. Encompassing dry to dessert styles, Riesling's already long, illustrious history is continuously improved upon.

PINOT GRIS 222ha

Pinot Gris has made an impressive debut, with bold aromatic expressions of pear, stonefruit and spice.

CHARDONNAY 92ha

Widely planted across the region and made in a range of styles; wines have good structure and body, finely poised acidity and rich citrusy fruit.

OTHER 54ha

Made up of 19 varieties



SOIL

As expected across large and diverse terrains, soil types vary: The northernmost plantings in the region benefit from gravel deposits from its eponymous river plus limestone-derived clays on the hillsides which suit Pinot Noir. The vast, flat North Canterbury Plains surrounding Christchurch comprise mainly of shallow free draining stony soils with varying alluvial deposits courtesy of the many braided river systems crossing the Plains.

WAIPARA VALLEY & WAIKARI An exciting, fast growing subregion around an hour's drive north of Christchurch, producing vivid, elegant Rieslings going from strength to strength. Soils are gravels and clays. As sites and meso-climates are explored, evermore distinctive Pinot Noir and Chardonnay emerge. Though the drying nor'wester can challenge, the surrounding hills offer protection and a slightly warmer climate than the rest of the region.

BANKS PENINSULA & CANTERBURY PLAINS A large area with vines planted from Banks Peninsula on the outskirts of Christchurch, west to Rolleston and West Melton, then sweeping northward towards Waipara, this predominantly flat (or very gently contoured) land has free-draining, shallow greywacke-based gravel soils and a slightly cooler climate than more protected northern areas. Riesling and Pinot Noir are highlights, with the longer growing season giving graceful, expressive wines.



北奥塔哥, 怀塔基谷

位于北奥塔哥的次产区怀塔基谷面积虽小, 声誉却威震四方。这里的第一株葡萄藤种植于2001年, 虽然对于葡萄种植业来说过于迟了些, 但这里复杂的石灰岩、硬砂岩和片岩土壤结合其凉爽的气候和漫长干燥的生长季, 早已燃起了大批勇于冒险而执着的生产商来此酿酒的热情。怀塔基谷位于北奥塔哥和南坎特伯雷的交界处, 距离怀塔基河口约20公里的内陆地区, 这里的葡萄品种和葡萄酒风格与毗邻的葡萄酒产区中奥塔哥十分相似, 但唯一的细小区别在于其气候和土壤, 使得怀塔基谷的葡萄酒独具自己的个性。

期待在这里找到一些香气十足、结构精致的葡萄酒, 酸度清晰而又平衡, 具有非常纯净和突出的品种特点。黑皮诺是这里主要种植的品种, 此外还有一些芳香型白葡萄品种, 例如: 灰皮诺、雷司令和琼瑶浆, 以及一小部分霞多丽和其他白葡萄品种。在这里种植葡萄的风险很大——几乎没有犯错误的余地, 精挑细选的葡萄园址和控制产量至关重要。然而, 怀塔基谷的葡萄酒早已激发并吸引来了一些幸运儿, 其作为优质产区的巨大潜力正渐露锋芒。

气候



年平均日照

1,817 小时



年平均降雨

541 毫米

虽然怀塔基谷的气候格外凉爽, 但其夏季较为温暖、秋季漫长干燥, 使得该产区的生长季得以延长。葡萄成熟缓慢, 其香气浓郁度和品种特点得以提升, 同时还能够保留较高的自然酸度。霜冻是生长季节始末两端一直存在的问题, 但南阿尔卑斯山作用下的避雨带形成了这里极干的气候条件, 降低了患病害的压力, 酿酒风格可以丰富多样。



WAITAKI VALLEY, NORTH OTAGO

The North Otago subregion of Waitaki Valley has created a buzz far in excess of its tiny size. With vines first planted in 2001, it's a relative newcomer to viticulture but the complex limestone/greywacke/schist soils and very cool climate with a long, dry growing season has attracted the passions of a handful of adventurous and focused producers. Located approximately 20km inland from the mouth of the Waitaki River on the North Otago/South Canterbury boundary, the Waitaki Valley is similar in varieties and wine styles to its nearby winegrowing neighbour, Central Otago, but the subtle differences in climate and soils give a distinctly different personality to Waitaki Valley's wines.

Expect to find highly aromatic, delicately structured wines with notable but balanced acidity and very pure, expressive varietal character. Pinot Noir is the predominant variety planted, alongside aromatic whites Pinot Gris, Riesling and Gewurztraminer plus a smattering of Chardonnay and other white varieties, this is winegrowing on the edge - there is little margin for error and carefully chosen vineyard sites and low cropping is essential. However Waitaki Valley wines have excited those lucky enough to find them, and it is clearly a region to watch as its potential unfolds.

CLIMATE



AVERAGE ANNUAL SUNSHINE

1,817 HOURS



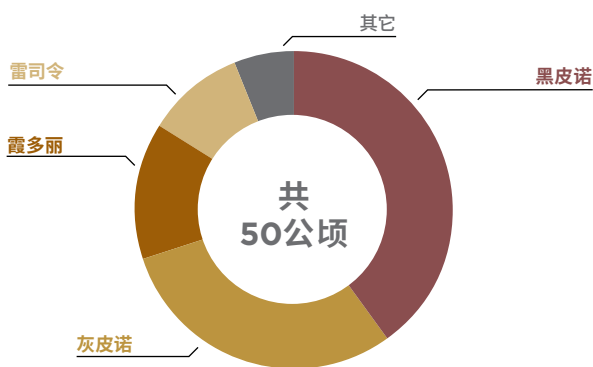
AVERAGE ANNUAL RAINFALL

541 mm

While Waitaki Valley has a distinctly cool climate, its relatively warm summers and long, dry autumns help extend the region's growing season. Grapes ripen slowly, enhancing both aromatic intensity and varietal character while retaining high levels of natural acidity. Frost is an ever-present risk at either end of the growing season, but being tucked within the Southern Alps' rain shadow means the very dry climate reduces disease pressure and allows production of a wide range of styles.



地图之 北奥塔哥, 怀塔基谷



黑皮诺 20公顷

是怀塔基谷种植面积最大的(更重要的是唯一的红葡萄)品种, 酿造的葡萄酒香气浓郁、酒体精致、品种特点纯净鲜明, 富有红樱桃、树莓、草莓、野生草本和香辛料的香气, 带有清新的酸度和细致的单宁。

灰皮诺 15公顷

在葡萄种植方面, 灰皮诺与黑皮诺相似, 适合怀塔基谷漫长凉爽的生长环境。酿造的葡萄酒具有清爽的品种浓郁度、散发着浓郁的芳香、香料香和果香, 例如: 梨/苹果、核果、柑橘、饼干等。

霞多丽 7公顷

怀塔基谷的霞多丽并不多见, 却是这里别致的一景。该品种对石灰岩的钟情充分体现在该产区葡萄酒中深邃的矿物质主干骨内。清爽的青苹果、柑橘和蜜瓜的果香伴有饼干、燧石和白色花朵的香气, 十分典型。

雷司令 5公顷

该产区的雷司令葡萄酒结构精致、富有表现力, 具有浓郁的柑橘、花卉和矿物质特征和爽脆的天然酸度。漫长的生长季促成了从干型到甜型的不同风格, 其中包括无可挑剔的低度酒。

其它 3公顷

由10种葡萄组成



土壤类型

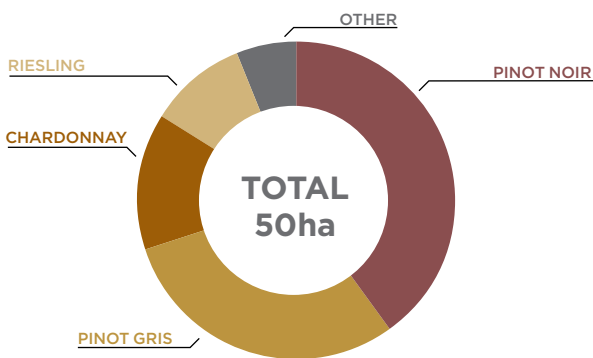
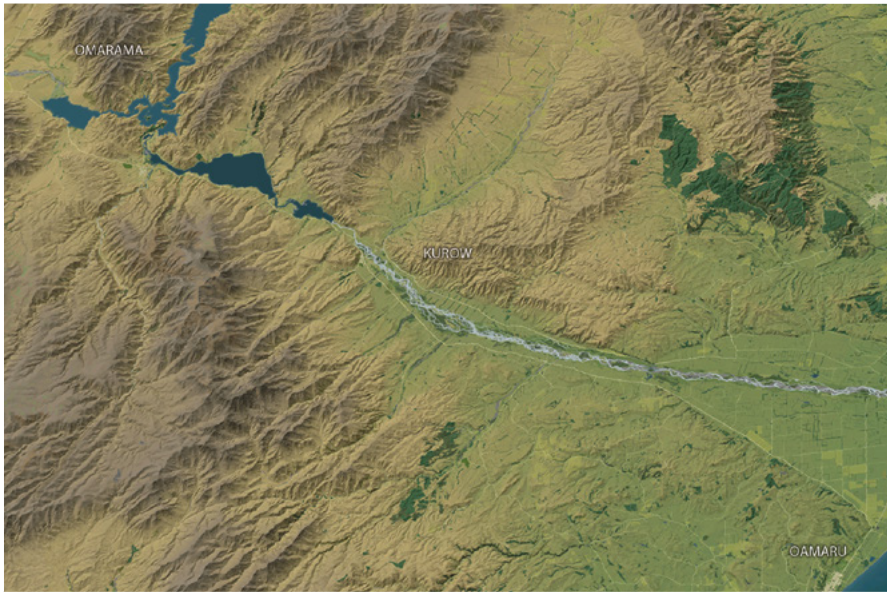
怀塔基谷是连接中奥塔哥和南岛东海岸的重要地理枢纽, 形成了从南阿尔卑斯到大海入口之间蜿蜒交错的河道系统, 是一道得天独厚的天然馈赠。在毛利语中, 怀塔基意为“流淌之水”, 河道较宽的部分储蓄了整个新西兰65%左右的水力电。该产区一个鲜明的特点是其石灰岩土壤, 古老的地理裂纹线沿着河流提升了具有3,800万年历史的古老海床, 将这里天然改造为一处北向的石灰岩土质山坡, 眼光犀利的葡萄种植者和酿酒师们早就预见到了它如今所体现出来的巨大潜力。

在新西兰, 石灰岩并非一种常见的土壤类型, 但早在殖民时期, 怀塔基谷的周边区域便因其“奥马鲁白石 (Oamaru whistone)”而闻名遐迩, 这是一种极具价值的建筑材料, 主要供给奥塔哥和坎特伯雷地区最美观耐用的建筑使用。这一独特特点亦可见于怀塔基特有的石灰岩构成——大象石 (the Elephant Rocks), 是这片大区域范围内一种非同寻常的地理特征, 混合了鲨鱼齿状海豚化石、令人叹为观止的粘土峭壁和奇异非凡的摩拉基巨石, 游客可以通过Vanished World Trail (“消失的世界足迹”) 发现更多相关信息。

该产区的基岩土壤主要因冰川和河流千年的洗刷而成, 怀塔基谷的葡萄园通常种植于历经风霜的石灰岩山坡上、或者早期河床形成的河川砾石土中, 这种土壤以硬砂岩/片岩/石灰岩为主, 渗水性很好。这些以石为主的土壤类型有着重要的蓄热能力, 具有反射热量和光照的双重作用, 对于光照时间不足的凉爽葡萄种植产区十分重要。



MAP OF WAITAKI VALLEY, NORTH OTAGO



PINOT NOIR 20ha

The most planted (and essentially the only red) variety in the Waitaki Valley producing aromatically intense, fine-bodied, varietally pure wines rich in red cherry, raspberry, strawberry, wild herbs and spice, with fresh acidity and fine-grained tannins.

PINOT GRIS 15ha

Approaching Pinot Noir in plantings, Pinot Gris is well suited to Waitaki Valley's long, cool growing season. The wines have a fresh varietal intensity, with perfumed aromatics and pear/apple, stonefruit, citrus, gingerbread and spice notes.

CHARDONNAY 7ha

There may not be much of it but Waitaki Valley Chardonnay cuts a stylish swathe, the variety's affinity for limestone showing in the long mineral backbone of the region's wines. Crisp green apple, citrus and honeydew melon alongside biscuit, flint and white flowers are typical.

RIESLING 5ha

Rieslings are delicately structured, expressive wines with intense citrus, floral and mineral character and crunchy natural acidity. The long season permits a range of styles from dry right through to dessert wines, including impeccably pure lower alcohol wines.

OTHER 3ha

Made up of 10 varieties

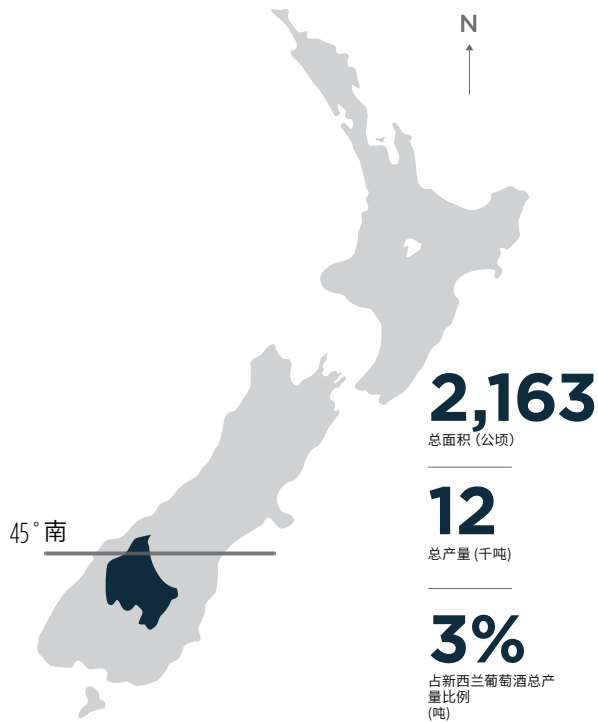


SOIL

The Waitaki Valley essentially forms a geographical link between Central Otago and the South Island's eastern coast, the legacy of a long, braided river system snaking down from the Southern Alps to the sea. Waitaki means 'weeping water' in Maori, and the wider area provides some 65% of New Zealand hydroelectric storage. A defining feature of the region is its limestone, courtesy of an ancient geological fault line pushing a 38 million year old seabed up alongside the river, leaving a limestone-rich north-facing slope where keen-eyed viticulturists and winemakers recognized its present day potential.

Limestone is a relatively uncommon rock type in New Zealand, but the Waitaki Valley's surrounding area has been famous since colonial times for its 'Oamaru whistone', a highly prized building material responsible for some of Otago and Canterbury's most beautiful and enduring buildings. This unique feature is also seen in the Waitaki's distinctive limestone formations, the Elephant Rocks, just one of the impressive geological features of the wider region that includes shark-toothed dolphin fossils, the stunning Clay Cliffs and remarkable Moeraki Boulders, all of which visitors can enjoy exploring via the Vanished World Trail.

The region's bedrock soils have been subjected to the ebb and flows of both glaciers and rivers across the millennia and the vineyards in the Waitaki Valley are typically planted on either the weathered limestone slopes, or the free-draining greywacke/schist/limestone river gravels of former riverbeds. These very stony soils have an important heat retaining capacity, and reflect back not only heat but also sunlight, important in a cool winegrowing region that does not have especially high sunshine hours.



中奥塔哥

中奥塔哥不光有着壮观的风景和成熟的旅游文化,同时这里也是世界顶级黑皮诺的出产地,更不用说其令人印象深刻且鲜活的白葡萄酒了。

历史上这里就被认为“非常适合”酿酒(见布拉加托, 1895);事实上产区的第一块奖牌是由一款“勃艮第风格”的葡萄酒于1881年在悉尼获得的,来自于法国人Jean Feraud在1864年种下的葡萄藤。葡萄种植的新兴起初现于20世纪50年代,那之前这里的种植中心一直是以核类水果为主导的。到了20世纪70年代,部分先锋酒庄的建立更为此地带来了深远的影响,比如Chard Farm, Rippon, Black Ridge和吉布斯谷(Gibbston Valley)。

近期的迅速扩张,使得今天的葡萄种植已超过了樱桃园和杏园的面积。极端的气候令精心选址的葡萄园所产出的葡萄酒带有极大的浓郁度和细腻感,各子产区的不同表现也得到了越来越多的关注。

这里的各个子产区相距较近,但是地形独特的山脉使得每一个子产区都具有独特的气候、朝向和海拔。各个子产区的土壤更是各有不同,但是都有排水性良好的石质土壤作为基础。

这片非凡的土地上有着白雪皑皑的山脉,还有闪闪发光的河流蜿蜒于峡谷深处(早在十九世纪初这里曾是一个淘金圣地),吸引来自四面八方的观光者,他们总是被这个产区精美的酒庄品酒室和葡萄酒主题旅行内容而深深吸引着。

气候



皇后镇
年平均日照

年平均日照
1,921 小时



年平均降雨
913 毫米

亚历山德拉
年平均日照

年平均日照
2,025 小时

年平均降雨
360 毫米

这里是世界上最靠南的葡萄酒产区之一,也是新西兰海拔最高的产区;半大陆性气候带来了不可抗拒但可有所应对的霜冻威胁。然而,明显的昼夜温差,充足的光照和短暂炎热的夏天为葡萄藤提供了一块充满机会的土地。葡萄园选址决定着一切。干燥的秋季和总体的低湿度是重要的有利条件,有助于形成令人惊艳的纯净度和复杂度。

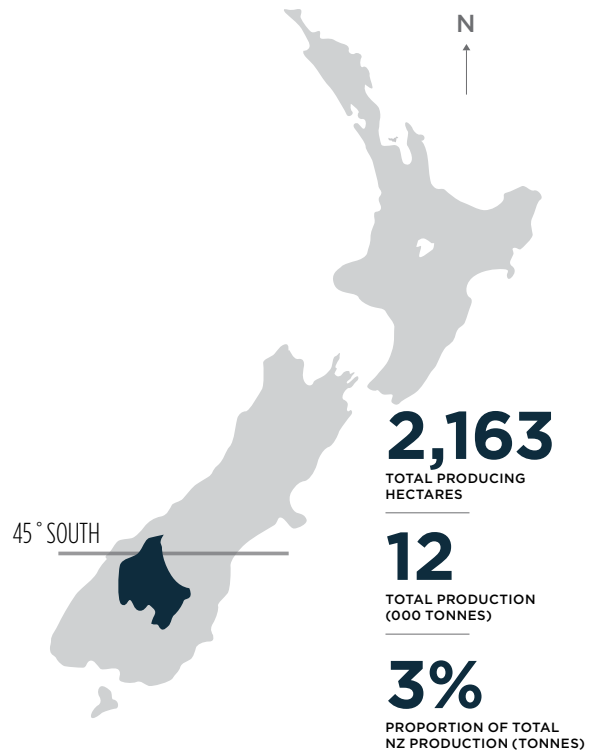


土壤类型

这个产区由冰川形成,如今由湖泊河流所界定,这里有着极端的天气和一系列多样的土壤,包括碎片岩、黏土、淤泥土、砾石、风沙和黄土,甚至还有淘金留下的水渠。绝大部分的底层土壤多石,且底部多是片岩或硬砂岩,所以都有良好的排水性。



Ceres Wines



CENTRAL OTAGO

A spectacular landscape and sophisticated tourist culture also home to some of the world's best Pinot Noir, not to mention impressive, vivid white wines.

Historically noted as 'pre-eminently suitable' for winemaking (Bragato, 1895); indeed, the region's first Gold Medal was for 'Burgundy' in Sydney in 1881, from vines planted in 1864 by Frenchman Jean Feraud. However, stonefruit prevailed until renewed interest in the 1950s and then significant commitment by the 1970s pioneers, whose efforts endure today in names such as Chard Farm, Rippon, Black Ridge and Gibbston Valley.

Recent rapid expansion means grapes now dominate cherry and apricot orchards. The extreme climate has rewarded careful site selection with wines of great intensity and finesse and there is increasing focus on subregional expression.

The main subregions lie within close reach but the distinctive mountainous terrain means each occupies a unique niche of climate, aspect and altitude. Soils can vary considerably within each subregion though a stony free-draining base is common to all.

The remarkable landscape of soaring snow-capped mountains and glittering rivers deep within ravines (this was gold rush territory in the 1800s) draws visitors from far and wide who are invariably further captivated by the excellent cellar door facilities and wine-focused tourism opportunities.



CLIMATE



QUEENSTOWN AVERAGE ANNUAL

SUNSHINE
1,921 HOURS



RAINFALL
913 mm

ALEXANDRA AVERAGE ANNUAL

SUNSHINE
2,025

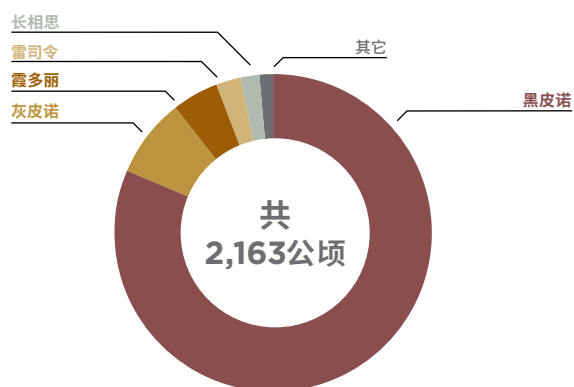
RAINFALL
360

One of the world's southernmost wine regions and the country's highest, in this semi-continental climate frosts are an accepted and planned for hazard, however the marked diurnal variation, high sunshine and short, hot summers provide an eloquent landscape for vines: site selection is everything. Dry autumns and overall low humidity are significant assets, helping to coax both amazing purity and complexity.



SOIL

A region shaped by glaciers and now defined by lakes, rivers and strong weather has resulted in a wide range of soils across the various subregions, comprising broken schist, clay, silt loams, gravels, windblown sands and loess and even gold mining sluicings. The common thread is good water drainage as the majority have stony subsoils, with schist or greywacke bedrock.



黑皮诺 1,765公顷

该产区的标志性品种，随着葡萄树龄的增长，名声越来越显赫。芬芳而丰盈的果味，伴随着紧致的结构、丝滑且浓郁的口感。各个产区的风格各异。

灰皮诺 171公顷

更加凉爽的气候赋予了葡萄酒出色的酸度，同时具有梨子、核类水果和姜饼的香气。

霞多丽 105公顷

柑橘类果味和矿物味，结构紧致，酒体轻盈，复杂。可以趁年轻时饮用，但是通过陈年能够展现复杂性和优雅感。

雷司令 54公顷

酸度清爽，结构精致。散发着柑橘类水果的浓郁果香。

长相思 40公顷

带有矿物感和燧石及草本植物的香气，与菠萝和西番莲果香相互衬托。口感清冽、干爽，多为干型。悠长回味中的石质矿物感正是其特色。

其它 28公顷

由20种葡萄组成

土壤类型

吉布斯 位于皇后镇东面，毗邻壮观的卡瓦劳峡谷 (Kawarau Gorge)，吉布斯 (Gibbston) 自1987年就有了商业葡萄酒的出产，从那时延续至今。这个海拔最高的子产区有着更为凉爽的气候；在向北的山坡上种植的葡萄，较其相邻子产区成熟得更晚，从而出产着更轻盈的葡萄酒，但仍有良好的浓郁度。

班诺克本 位于克伦威尔谷 (Cromwell valley) 最南边的卡瓦劳河 (Kawarau River) 南岸，这里的葡萄园占据了本产区最温暖干燥的位置之一 (采收期最多会早于吉布斯 (Gibbston) 一个月)，出产着相当独特且复杂的葡萄酒。

克伦威尔、洛本、比萨 这片地区位于邓斯坦湖 (Dunstan Lake) 的西面，延伸至克伦威尔 (Cromwell) 镇以北25公里左右的地方。大多数葡萄园种植于低处的梯田，和与白雪皑皑的比萨山脉平行的山谷地带，出产着丝滑诱人的葡萄酒。

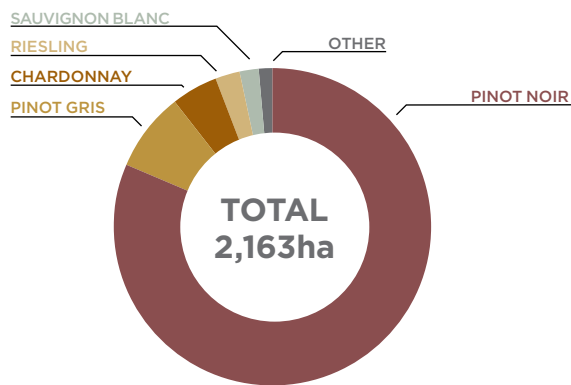
本迪戈 克伦威尔 (Cromwell) 东北面的本迪戈 (Bendigo) 可能是所有子产区之中最温暖的一个了，这里大部分的葡萄都种植在向北的平缓斜坡上。种植在多石的土壤之上的大面积葡萄园 (就该产区而言)，更能得益于这种极端气候下的炎炎夏日和清凉夜晚。

瓦纳卡 这个子产区在皇后镇以北80公里的地方，中间隔着几座山脉，被追捧为世界上最风景如画的葡萄园之一。比起皇后镇/克伦威尔 (Queenstown/Cromwell) 地区，这里更为凉爽，稍显潮湿；美丽的瓦纳卡 (Wanaka) 湖如镜面般反射了阳光的热量，从而缓解了霜冻的影响，出产着精巧鲜活的葡萄酒。

亚历山德拉 1864年Feraud就是在这里开始种植葡萄的，其石头建造的酒庄仍旧矗立在这片壮观的片岩土地之上。这个最南端的子产区气候干燥，夏季和冬季条件极端，明显的昼夜温差一直延续到收获期，使得葡萄酒带有鲜明的品种特征，香气浓郁，且结构精美。



MAP OF CENTRAL OTAGO



PINOT NOIR 1,765ha

Flagship variety whose reputation increases as the region and its vines mature. Fragrant, lush fruit underpinned by taut structure, silky texture and true intensity. There are marked differences in subregional styles.

PINOT GRIS 171ha

The cooler climate allows for excellent acidity in the wines, with aromas of pear, stonefruit and gingerbread.

CHARDONNAY 105ha

Citrus and mineral characters, tightly structured, fine-bodied and sophisticated; 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.

SAUVIGNON BLANC 40ha

Mineral and gunflint with herbaceousness overlain by pineapple and passionfruit. Crisp linear structure, refreshing acidity and dry, stony finishes are hallmarks.

OTHER 28ha

Made up of 20 varieties



SOIL continued

GIBBSTON Situated east of Queenstown along the spectacular Kawarau Gorge, Gibbston hasn't looked back since the first commercial bottling in 1987. The highest subregion, its cooler climate and north-facing hillside vines ripen later than neighbouring subregions, giving lighter though still intense wines.

BANNOCKBURN On the south bank of the Kawarau River at the southern terminus of the Cromwell valley, the vineyards occupy one of the warmest, driest sites in the region (harvest can be up to a month ahead of Gibbston) producing highly distinctive and complex wines

CROMWELL, LOWBURN, PISA This area is located on the western side of Lake Dunstan stretching north for some 25km from the township of Cromwell. The majority of plantings are situated on the lower terraces and valley floor running parallel to the snow-capped Pisa mountain range producing silky seductive wines.

BENDIGO Northeast of Cromwell, Bendigo is possibly the warmest of all the subregions with vines planted on gentle north facing slopes. Wide-scale plantings (in the context of the region) on stony soils are capturing the extreme climate's hot summer sun and cold clear nights.

WANAKA This subregion, lying 80km and a couple of mountain ranges north of Queenstown, boasts one of the world's most picturesque vineyards. Cooler and slightly wetter than the Queenstown/Cromwell areas, beautiful Lake Wanaka provides welcome reflected radiation and mitigates frosts producing delicate and vivid wines.

ALEXANDRA Feraud's 1864 plantings were here, and his stone winery still stands within its spectacular schist landscapes. The most southerly subregion, the climate is dry and runs to extremes in both summer and winter but the marked diurnal variation right up to harvest gives vividly varietal, aromatic, finely structured wines.

第三部分：葡萄酒

您能够在新西兰葡萄酒中感受到的纯净风味大多是由其行业对于葡萄生长环境保护的结果。

四个品种（长相思，黑皮诺，霞多丽和灰皮诺），占新西兰产量的90%以上，但其他不断增长且受欢迎的风格和品种也有着突出的表现，其中以雷司令、西拉和波尔多混酿为主，而从阿尔瓦里尼奥至增芳德的各类品种也正在新西兰多样化的葡萄酒产区中初露锋芒。

新西兰的起泡酒产量虽小却极富盛名。选用传统工艺的高质量起泡酒展现出类似坚果和饼干的香气，常与清新的酸度和酒中的果味相平衡，成为复杂且优雅的葡萄酒。

此外，新西兰所出产的桃红葡萄酒，展现出新鲜的红色莓果香气，酸度怡人、味多汁多和奶油般的口感。北部以梅洛和赤霞珠酿制，而南部则以黑皮诺酿制，葡萄品种的风格在这些葡萄酒里全都展现得淋漓尽致。



SECTION 3: WINES

The purity of flavour you encounter in New Zealand wine owes much to the industry's focus on protecting the environment in which the fruit is grown.

Four varieties (Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Gris) account for over 90% of production, but New Zealand also excels in the production of an increasing range of popular styles and varieties - with Riesling, Syrah, and Bordeaux Blends leading the way, and everything from Albariño to Zinfandel also being explored across New Zealand's diverse wine regions.

The production of sparkling wines from New Zealand is small but critically renowned. High quality Méthode Traditionelle wines display nutty, biscuity aromas that are often balanced with fresh acidity and fruit undertones, delivering complex and elegant wines.

In addition, New Zealand produces Rosé which exhibits fresh red berry aromas with gentle acidity and a luscious creamy texture on the palate. Made with Merlot and Cabernets in the north, and Pinot Noir in the south, the varietal character shines through in these wines.



长相思

独特, 丰富, 浓郁

1975年, 马尔堡的第一批长相思葡萄栽培于此, 那时没人能预料到该葡萄品种能在二十年内成为耀眼的明星。

新西兰长相思那迸发的浓香迷倒了全世界的葡萄酒鉴赏家, 成为了该风格的国际标杆。新西兰长相思浓郁的芳香冲击着感官, 丰盈的西番莲果和热带水果味中充斥着红椒(甜椒)和醋栗的芬芳, 也会带有切割的青草、番茄梗、西柚或青柠风味。

此外, 长相思的风格越来越多样化。这些多样性可能来自葡萄园和产量的不同, 也可能来自不同的酿造工艺, 比如天然酵母发酵、不同的酒泥熟化时间, 以及在新或旧橡木桶中发酵或熟化的过程。

为顺应消费趋势多元化与健康生活方式需求, 新西兰酿酒师正创新推出低酒精长相思葡萄酒——在保持该国标志性品种特色与卓越品质的同时, 通过自然工艺降低酒精度与热量值。



葡萄栽培

叶冠管理

- 叶冠疏开可使阳光照射至正在生长的果实上, 使葡萄充分成熟, 风味更为集中。
- 搭建葡萄架、摘剪过多的叶片和减少枝条是最常见的方法。修剪也能够用来控制葡萄藤的自然生长, 并确保葡萄藤集中精力用于果实成熟上。
- 葡萄园选址和产量控制一直都在进行微调, 目的是为了为了更好的突出次产区细腻的风味差别、提高其果香浓郁度。



酿酒方式

发酵

- 绝大多数的马尔堡长相思在不锈钢罐中低温发酵, 以保留其新鲜度和纯粹的果香, 最大程度地保持浓郁的芳香。
- 现在有越来越多的实验型长相思通过一定程度的橡木桶影响(不论新旧大小), 从而进一步增加该风格葡萄酒的复杂性和陈年潜力。
- 有些酿酒师还增加酒泥影响的程度, 加长与酒泥的接触时间, 或增加搅动酒泥的次数, 以增添丰满的口感和芳香的层次。

总产量

298

总产量(千吨)

78%

占新西兰葡萄酒总产量比例

89%

占新西兰葡萄酒出口比例



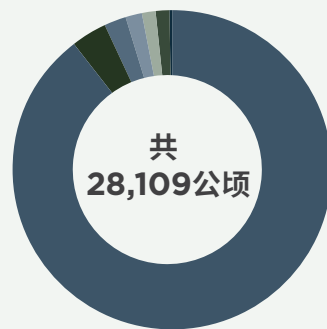
年产区种植图解

生产公顷数

- 马尔堡 25,157公顷
- 霍克斯湾 1,035公顷
- 内尔森 613公顷
- 北坎特伯雷 465公顷
- 怀拉帕帕 416公顷
- 吉斯本 357公顷
- 中奥塔哥 40公顷

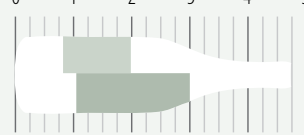
未显示

- 奥克兰 8公顷
- 北地 2公顷
- 北奥塔哥, 怀塔基谷 <1公顷



陈年潜力:

0 1 2 3 4 5+ 年



■ 没有经过橡木桶陈年 ■ 经过橡木桶陈年

适饮温度:

没有经过橡木桶陈年

7°C/45°F

经过橡木桶陈年

10°C/50°F

SAUVIGNON BLANC

UNIQUE, EXUBERANT, INTENSE

In 1975, as Marlborough's first Sauvignon Blanc vines were being planted, no one could have predicted that this variety would attain superstar status within a couple of decades.

The explosive flavours of New Zealand Sauvignon Blanc have dazzled wine critics throughout the world, setting the international benchmark for the style. Pungently aromatic, New Zealand Sauvignon Blanc assails the senses with red capsicum (bell pepper) and gooseberry characters through lush passionfruit and tropical fruit overtones. Other notes include fresh cut grass, tomato stalks, grapefruit or limes.

In addition, there is increasing diversity of styles, some arising from site and yield variations but others achieved through use of wild ferments, degrees of lees contact, as well as fermentation and/or aging in oak, both old and new.

As part of this diversity of styles, and in response to changing lifestyle needs, lower alcohol Sauvignon Blanc is also being produced, with the ultimate goal of naturally moderating alcohol and calories while retaining the varietal and quality characteristics that New Zealand is famous for.



VITICULTURE

CANOPY MANAGEMENT

- An open leaf canopy allows sunlight onto the developing fruit, which enables them to reach full ripeness and flavour concentration.
- Common techniques to promote and maintain an open canopy include trellising, leaf plucking and shoot thinning. Trimming is also used to control the natural vine vigour and to ensure the vines focus on fruit ripening.
- Site selection and yield control are continually being fine-tuned for more nuanced subregional expression as well as increasing fruit intensity.

WINEMAKING

FERMENTATION

- The majority of Marlborough's Sauvignon Blanc undergoes cool fermentations in stainless steel tanks to preserve its freshness and fruit purity and to optimize aromatic intensity.
- Experimenting with degrees of oak influence (both old and new and of varying sizes) during either fermentation and/or maturation has become increasingly common, adding further complexity and aging potential to this wine style.
- Some producers also seek greater lees influence in their wines, with extended contact and/or stirring, adding textural richness and aromatic depth.

PRODUCTION

298

TOTAL PRODUCTION
(000 TONNES)

78%

PROPORTION OF NZ
WINE PRODUCTION

89%

PROPORTION OF NZ
WINE EXPORTED



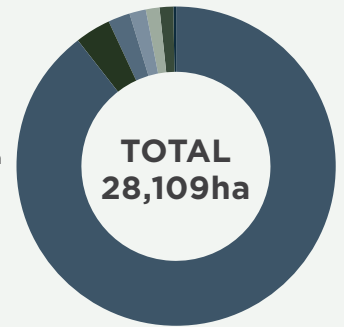
PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH 25,157ha
- HAWKE'S BAY 1,035ha
- NELSON 613ha
- NORTH CANTERBURY 465ha
- WAIRARAPA 416ha
- GISBORNE 357ha
- CENTRAL OTAGO 40ha

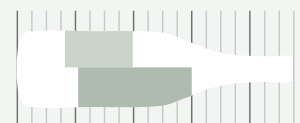
NOT SHOWN

- AUCKLAND 8ha
- NORTHLAND 2ha
- WAITAKI VALLEY, NORTH OTAGO <1ha



CELLARING

0 1 2 3 4 5+ years



■ UNOAKED ■ OAKED

SERVING

UNOAKED

7°C/45°F

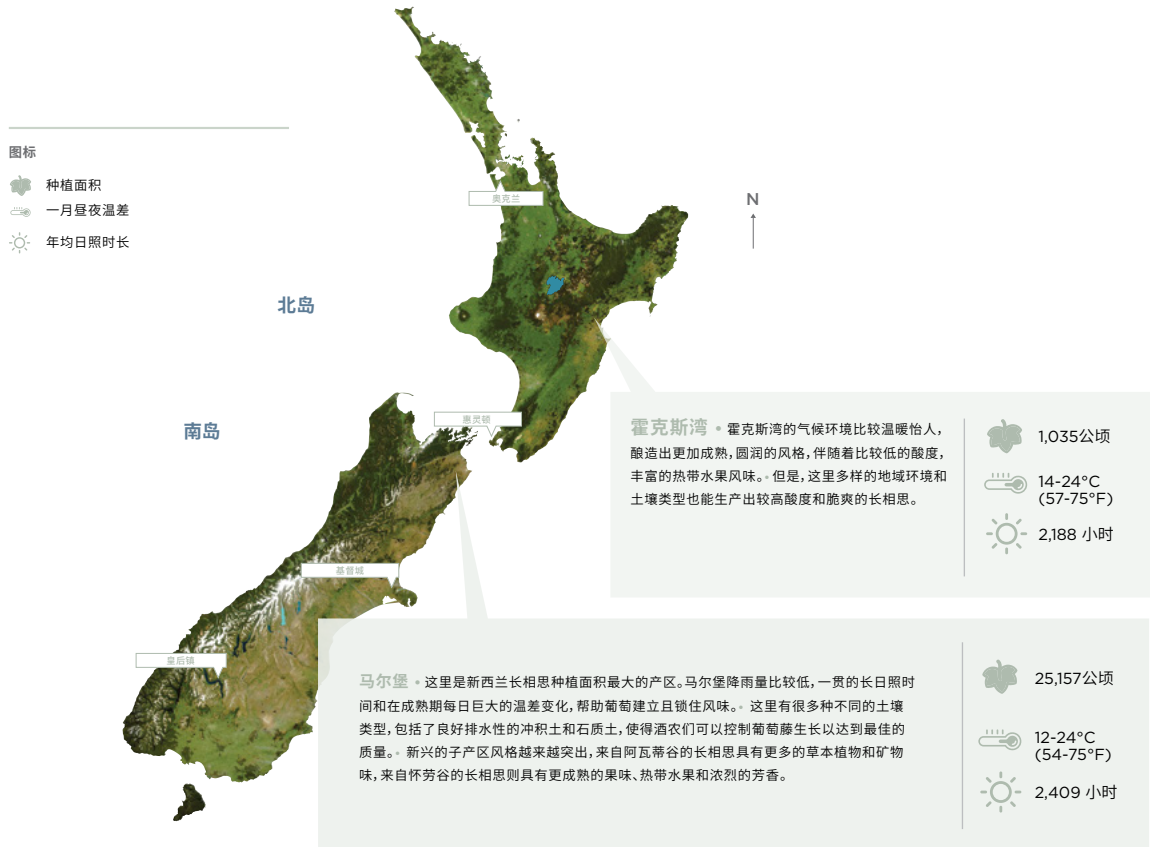
OAKED

10°C/50°F



区域性风格

- **吉斯本** 果味十足，葡萄酒具有成熟的热带果味，彰显着充满活力的品种特征。入口酒体饱满而圆润。
- **怀拉拉帕** 新西兰某些最优雅、具有典型品种特性和个性凸显的葡萄酒之乡，典雅而纯净，高酸度带来矿物感，芳香浓郁。
- **内尔森** 浓郁芬芳，葡萄酒通常具有成熟的热带果味，伴随着凉爽气候下典型的草本植物芳香。
- **北坎特伯雷** 草本植物气息与热带果味交织，南部更凉爽的气候造就了细腻优雅的酒体。
- **中奥塔哥** 栽培该品种的最凉爽的产区，造就了葡萄酒更轻盈的酒体、细腻的芳香，具有青椒、醋栗、菠萝和新鲜的植物味。



餐酒搭配

菜肴	酱汁	味道
<ul style="list-style-type: none"> 海鲜 沙拉和新鲜蔬菜 	<ul style="list-style-type: none"> 柠檬汁和沙拉调味汁 番茄 	<ul style="list-style-type: none"> 鲜香

长相思的“爽”是搭配海鲜的“鲜”的一个关键要素，它可以完美提升柠檬汁或蒜汁带来的香气效果。

夏日沙拉和长相思的香气相互衬托，如果有番茄和醋汁作为主调的浓郁菜肴，更是别有一番风味。而单独来一杯长相思，它也可以独自撑起餐前开胃的角色。

受到橡木和酒泥影响的、较为强壮浓郁的长相思风格则适合搭配鸡肉、小牛肉和带有奶油汁的意面。建议尝试一下不同风格的烟熏海鲜——别忘了加意式青酱！

近五年出口量

百万公升

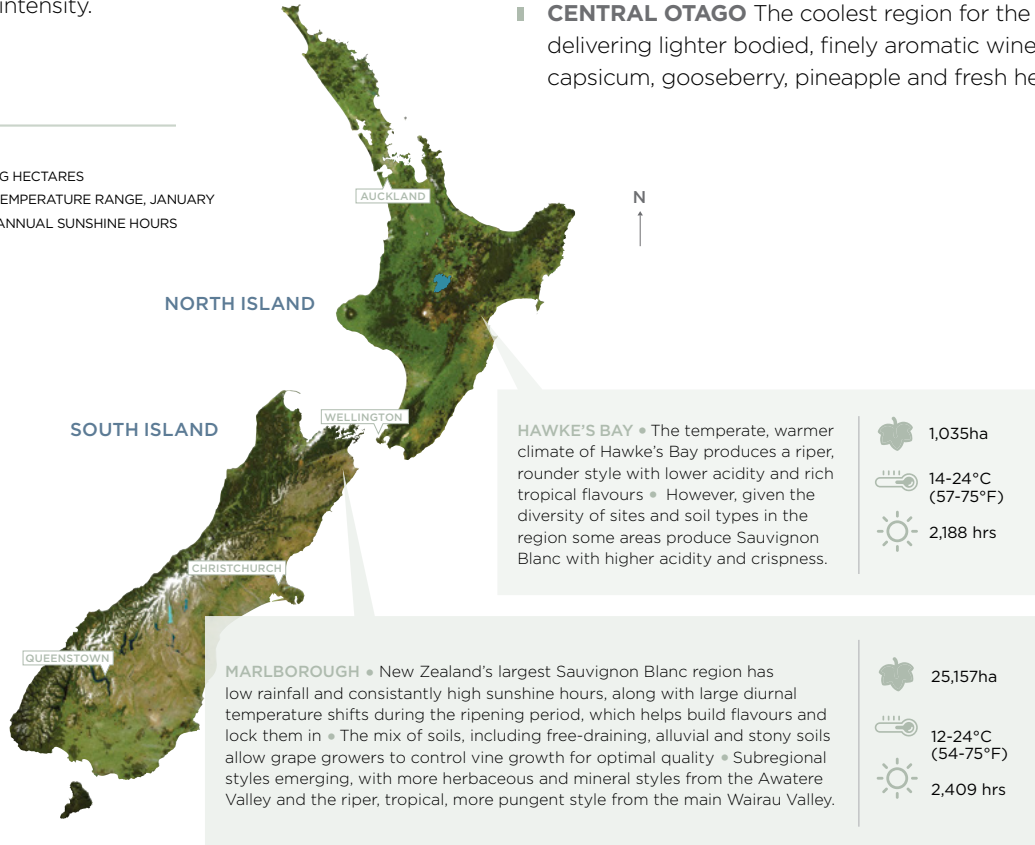




REGIONAL STYLES

- **GISBORNE** Generously fruited, ripe tropical wines, retaining varietal vibrancy; palates are fuller bodied, more rounded in style.
- **WAIRARAPA** Home to some of the country's most elegant, varietally classic and expressive examples, poised and pure with fine mineral acidity and great aromatic intensity.
- **NELSON** Intensely aromatic, generally produce a medley of ripe tropical fruit alongside the more classical cool climate herbaceous elements.
- **NORTH CANTERBURY** A medley of herbaceous and tropical fruit, the more southerly climate also provides a fine bodied elegance.
- **CENTRAL OTAGO** The coolest region for the variety, delivering lighter bodied, finely aromatic wines with capsicum, gooseberry, pineapple and fresh herbs.

- KEY
- 🍇 PRODUCING HECTARES
 - 🌡️ DIURNAL TEMPERATURE RANGE, JANUARY
 - ☀️ AVERAGE ANNUAL SUNSHINE HOURS



WINE & FOOD MATCHING

DISH	SAUCE	FLAVOUR
🐟 Seafood	🍋 Citrus & vinaigrette	🍷 Savoury
🥗 Salad & raw vegetables	🍅 Tomato	

Sauvignon Blanc's 'zing' is a delightful complement to the fresh flavours of seafood. Enhance the effect with citrus or garlic based sauces.

Summer salads resonate with the flavours of Sauvignon Blanc, and tangy foods, such as tomatoes and vinegar based dressings, are other sympathetic matches. On its own, Sauvignon Blanc is a mouth watering aperitif.

The more robust, bolder oak and lees influenced wines partner happily with chicken, veal and pasta dishes, including those with creamy sauces. A wide range of smoked seafoods are also great matches - just add salsa verde!



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份



NOTES

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

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VINTAGE

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VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE



起泡酒

复杂、清爽、优雅

新西兰的凉爽气候和充沛的阳光，以及传统的起泡酒酿造工艺，成就了十分优质的起泡酒。

新西兰起泡酒的风格各不相同，平衡且富有结构感。果味鲜明、具有天然高酸度、口感浓郁，并以其深度、细腻感和易饮的特征而著称。

新西兰东西南北的各个产区都出产不同风格的起泡酒，其中马尔堡的产量居首。

多种多样的新西兰起泡葡萄酒，主要采用传统方法酿造，葡萄品种以经典的黑皮诺和霞多丽为主。

虽然新西兰起泡酒出口量只占了所有类型葡萄酒年出口量的极小比例，但是其品质及特点已然树立了一个良好的声誉。



葡萄栽培

- **品种** 大多数新西兰起泡酒用经典的葡萄品种酿造：霞多丽和黑皮诺（偶尔会用少许的皮诺莫尼耶）。
- **采收** 酿造起泡酒的葡萄收获时间较早，以保持高酸度和良好的风味。通常为人工采收。
- **处理过程** 整串的葡萄经过轻柔地压榨，从而保证最小程度的果皮接触。如此一来，基酒中的单宁和酚类物质含量甚微，保证了优雅和细腻的风格。轻柔的工艺还能避免从黑皮诺的红色果皮中提取颜色。

总产量

5

总产量(千吨)

1%

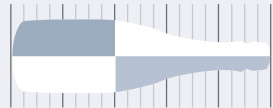
占新西兰葡萄酒总产量比例

1%

占新西兰葡萄酒出口比例

陈年潜力:

0 1 2 3 4 5+ 年



■ 无年份 ■ 有年份

适饮温度:

5°C
/41°F

酿酒方式

- **酿造方法** 源于香槟的经典传统方法是最常用的酿酒技艺，但是转移法、罐中发酵法和二氧化碳注入法也能创造成功的起泡酒。酿造方法的选择还是一如既往地由酿酒师设定的葡萄酒风格和市场定位而决定。
- **风格** 以无年份混合的风格为主，但是也有一些年份起泡酒。其他风格还包括白中白、黑中白和桃红起泡酒。极干型(Brut)是最普遍的类型。
- **发酵过程** 基酒通常在不锈钢罐中发酵，但是也可能用旧橡木桶以增加复杂性。在低温下漫长的二次发酵可长达数周，甚至数月，带来细腻的气泡和独特的面包/坚果味，即酵母自溶的味道。根据期许的风格，可能在瓶中进行更长时间的酒泥熟化。
- **芳香型起泡酒** 如今，新西兰旗舰性的长相思起泡酒尤其备受关注，是清爽活泼、果味十足的起泡酒之选。

SPARKLING

SOPHISTICATED, FRESH, ELEGANT

New Zealand's cool climate and plentiful sunshine have been aligned with traditional sparkling winemaking techniques to produce impressively high quality sparkling wine.

Balanced, well structured wines can be found across a wide range of styles. With precise fruit expression, naturally high acidity and mouth filling palates, New Zealand's sparkling wines have become renowned for their depth, finesse and drinking pleasure.

Marlborough produces a significant portion of New Zealand sparkling, though diverse styles are produced the country's length and breadth.

A wide range of styles are produced in New Zealand, predominantly Méthode Traditionnelle from the classic varieties of Pinot Noir and Chardonnay.

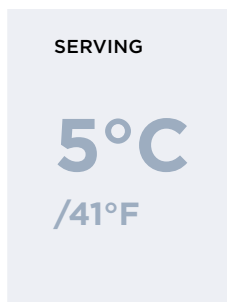
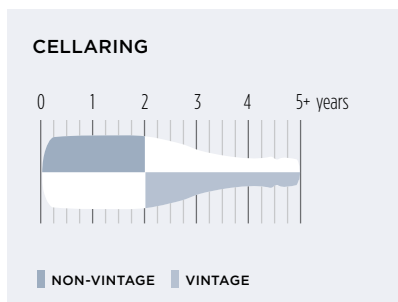
While New Zealand Sparkling exports only represent a minute percentage of total annual exports, the quality and character of these wines have ensured the establishment of a solid reputation.



VITICULTURE

- **VARIETIES** The majority of New Zealand sparkling wines are made from the classic varieties; Chardonnay and Pinot Noir (plus the occasional dash of Pinot Meunier).
- **HARVEST** Grapes are picked earlier than usual, generally by hand, to retain bright acidity alongside good flavour.
- **HANDLING** Whole bunches are carefully pressed with minimal skin contact; the resulting lack of tannins and phenolics helps to capture delicacy and finesse in the base wines. The gentle handling also ensures no colour is picked up from any red skinned Pinot Noir berries.

PRODUCTION



WINEMAKING

- **METHOD** The classic Champagne-originated Méthode Traditionnelle is the most widely employed winemaking technique, however there are also very successful transfer styles, as well as fully tank fermented and carbonated examples. As ever, the choice is made according to desired wine style and market position.
- **STYLE** Non-vintage blends predominate but an array of vintage wines can also be found, alongside styles including Blanc de Blancs, Blanc de Noirs and Rosé. The drier Brut level of dosage is most common.
- **FERMENTATION** Base wines are generally fermented in neutral stainless steel but old oak vessels may be used for additional complexity. Long, cool secondary ferments can take weeks, or even months, contributing a fine bead and distinctive bready/nutty autolytic characters. Once bottled, further ageing on yeast lees may occur, depending on desired style.
- **AROMATIC-BASED SPARKLINGS** Most notably, Sparkling from the country's flagship zingy Sauvignon Blanc, is now well established, offering vivacious fun and fruity alternative options.



区域性风格

- **吉斯本** 阳光明媚、怡人的吉斯本气候造就了果味浓郁的起泡酒，十分易饮，通常具有极高的性价比。
- **中奥塔哥** 信念坚定的生产者们注重每一个细节，加上该产区极为适合生产起泡酒的气候使得这里的起泡酒成为毋庸置疑的赢家。中奥塔哥是新西兰最具大陆性气候的葡萄栽培区，这里极为显著的昼夜温差赋予起泡酒深度和精确度，口感清新干爽，馥郁而鲜活。



餐酒搭配

菜肴

- 海鲜
- 禽类
- 奶酪

酱汁

- 柠檬汁和沙拉调味汁
- 奶油

味道

- 鲜香
- 甜

新西兰起泡葡萄酒的酸度较高，这一特点使其除了能够充当节日庆祝用酒之外，还成为了配餐的绝佳选择。除了生蚝，它与其他海鲜搭配也堪称完美……与烟熏三文鱼、鱼子和新鲜的日式生鱼片等相互衬托，都会大放异彩。

缘于起泡酒还可以去除猪肉的油腻感，所以适合搭配诸多中华美食。较甜风格（半干或甜型）起泡酒可以搭配口味清爽的水果甜品，或者在主菜和甜品之间品一口，更能体会不同美食之间的交错。

大多数起泡酒适合趁早饮用，包括新西兰最优质的酒款。另外，与法国的同类产品相比，新西兰的起泡酒绝对物美价廉、物超所值。



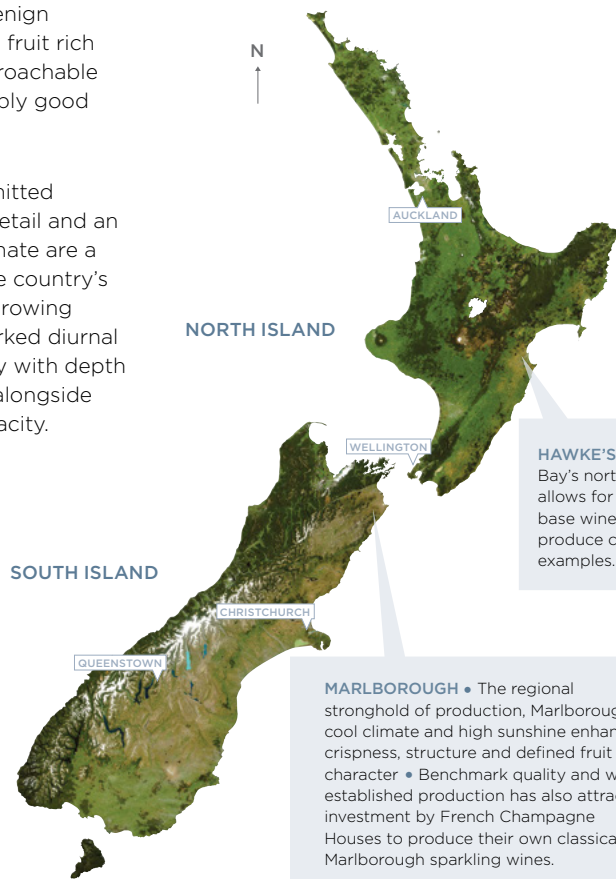
近五年出口量 百万公升





REGIONAL STYLES

- **GISBORNE** The sunny, benign Gisborne climate delivers fruit rich wines in a generous, approachable style, with often remarkably good value.
- **CENTRAL OTAGO** Committed producers, attention to detail and an eminently well suited climate are a winning combination. The country's most continental grape growing area, Central Otago's marked diurnal variation delivers delicacy with depth and precision, crispness alongside texture, richness with vivacity.



KEY

- DIURNAL TEMPERATURE RANGE, JANUARY
- AVERAGE ANNUAL SUNSHINE HOURS

HAWKE'S BAY • Hawke's Bay's northerly location allows for richer, weightier base wines, which in turn produce complex, refined examples.

14-24°C (57-75°F)
 2,188 hrs

MARLBOROUGH • The regional stronghold of production, Marlborough's cool climate and high sunshine enhance crispness, structure and defined fruit character • Benchmark quality and well established production has also attracted investment by French Champagne Houses to produce their own classically Marlborough sparkling wines.

12-24°C (54-75°F)
 2,409 hrs



WINE & FOOD MATCHING

DISH

- Seafood
- Poultry
- Cheese

SAUCE

- Citrus & vinaigrette
- Cream

FLAVOUR

- Savoury
- Sweet

New Zealand sparkling wine's high acidity makes it an excellent companion to food, so look beyond its usual role as a celebratory wine. It is a particularly brilliant partner for seafood, and not just the classic match with oysters... Smoked salmon, caviar and fresh sashimi will also shine.

Sparkling wines cut through the richness of pork and will partner many Chinese dishes very well. Sweeter styles (Demi-Sec or Doux) can be excellent partners to lighter fruit based desserts or used as palate cleansers between the main and dessert courses.

Most sparkling wines are ready to drink upon purchase and even the most premium New Zealand wines offer remarkably good value when compared to their French equivalents.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份



NOTES

WINE

REGION

VINTAGE

WINE

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VINTAGE

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VINTAGE

WINE

REGION

VINTAGE



Quartz Reef

雷司令

锐利, 芬芳, 多变

南岛白天阳光明媚, 夜间凉爽, 秋季漫长干燥, 为雷司令创造了完美的生长环境。风格范围可从绝干型一直到华丽甜美型。

你会从阳光和煦的内尔森产区找到带有核类水果和香料的特征; 马尔堡则有着柠檬和青柠的风味; 而产自较为凉爽的北坎特伯雷和中奥塔哥, 则会有青苹果、矿物质和柑橘类果味。

虽然雷司令在19世纪初就已出现在新西兰, 但直至20世纪80年代, 才开始被量化种植一跃成为种植排名第四的白葡萄品种。近95%的雷司令种植在南岛, 这里的气候对于该品种是理想的: 具有凉爽、漫长、干燥以及阳光充足的秋天, 昼夜温差大, 湿度低。

葡萄栽培

- **品系** 在新西兰使用德国雷司令克隆品系为主。雷司令葡萄珠串紧密。晚熟, 但生命力顽强。
- **叶冠管理** 细心的树型管理才能确保低产量。
- **产量** 平均每公顷8-10吨。
- **采收** 要酿制晚收酒或者贵腐酒, 会把部分葡萄留在葡萄藤上, 使它们可以在含糖量不太高的情况下仍能够具有成熟饱满的风味, 这是采收的关键。

酿酒方式

发酵

- 不锈钢罐发酵。
- 用二氧化碳层防止氧化。
- 为酿制“即饮”型葡萄酒, 会通过表皮接触来提升风味。而为酿制优雅且具有陈年潜力的葡萄酒, 则减少或者不做表皮接触。

多变的风格

- 打断发酵的时机决定了葡萄酒的甜度, 越早打断发酵, 残糖量越高, 且酒精度通常偏低(低于12度)。
- 一定的残留糖能够和雷司令的天然高酸度平衡(高酸度能提高陈年潜力)。
- 温和的处理过程、低温发酵以及避免苹果酸乳酸发酵等酿造工艺能够保持该品种纯粹的果味。



总产量

4

总产量(千吨)

1%

占新西兰葡萄酒总产量比例

<1%

占新西兰葡萄酒出口比例

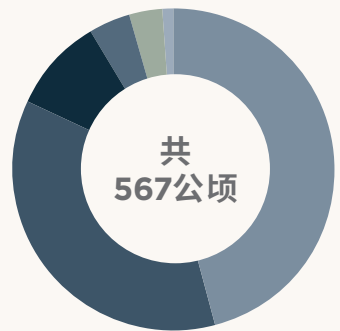


年产区种植图解

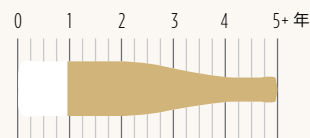
生产公顷数

- 北坎特伯雷 258公顷
- 马尔堡 202公顷
- 中奥塔哥 54公顷
- 内尔森 23公顷
- 怀拉帕 19公顷
- 北奥塔哥, 怀塔基谷 5公顷

- 未显示
- 霍克斯湾 4公顷
- 吉斯本 2公顷



陈年潜力:



适饮温度:

7°C / 45°F

RIESLING

RACY, AROMATIC, DIVERSE

The South Island's bright days, cool nights and long, dry autumns create the perfect climate for Riesling. Styles range from bone dry to lushly sweet.

You'll find stonefruit and spice characters from sunny Nelson; lemon and lime from Marlborough; and green apples, minerality and citrus from the cooler North Canterbury and Central Otago regions.

Though present in the 1800s, it is only since the 1980s that Riesling began to be planted in volume, rising to the fourth most popular white variety planted. Approximately 95% of Riesling is grown in the South Island, where the climate is ideally suited with cool, long, dry, sunny autumns, large diurnal variance and low humidity.

VITICULTURE

- **CLONES** German clones are mainly used in New Zealand. The Riesling grapes are grown in tight bunches. Late ripening, but sturdy.
- **CANOPY MANAGEMENT** Careful canopy management is required to ensure low yields.
- **YIELDS** Moderate yields of 8-10 tonnes per hectare.
- **HARVEST** Some grapes left on the vines to produce late harvest and Botrytis styles. Key at harvest is the ability to produce full ripe flavours at low Brix.

WINEMAKING

FERMENTATION

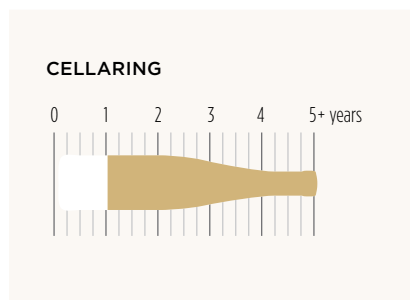
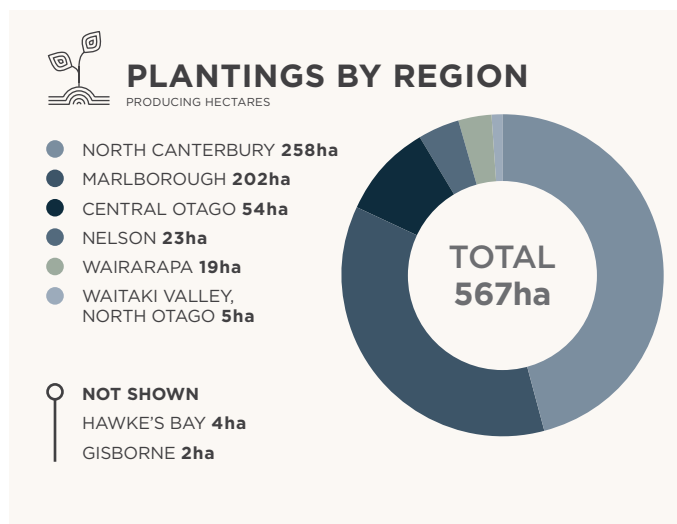
- Stainless steel tank fermentation.
- Use of carbon dioxide blanket to prevent oxidation.
- Skin contact to boost flavours in 'drink-now' wines. Less to no skin contact for greater elegance and ageing abilities.

VERSATILE STYLES

- Sweetness levels vary according to when fermentation is stopped with earlier ending ferments having higher residual sugar and generally lower (<12%) alcohols.
- A degree of residual sugar is often kept to balance Riesling's high natural acidity (and can aid ageability).
- Careful handling, low fermentation temperatures and no malolactic to preserve the variety's pure-fruited expression.



PRODUCTION





区域性风格

■ **怀拉拉帕** 该产区炎热的夏天、凉爽的夜晚和漫长而干燥的秋天造就了风格多样、芳香浓郁的葡萄酒。油桃、柑橘类果味和香料味十足，带有浓郁的风味和清爽的高酸度。

■ **内尔森** 奔放、果味馥郁的风格，充满了成熟的核果味、香料味和橙花香气。芳香浓郁而不失清爽感。由于内尔森充沛的日照、温和的气候和很大的昼夜温差，使得葡萄酒口感结构良好。较厚重的土壤赋予了葡萄酒深度和质感。

■ **中奥塔哥** 凉爽而漫长的生长季，加上这里的石质土壤，使得雷司令具有清新而鲜明的芳香，充满柑橘类果味，并且优雅而平衡、结构细腻。



餐酒搭配

菜肴

- 海鲜
- 沙拉和生鲜蔬菜
- 猪肉
- 奶酪

酱汁

- 柠檬汁和沙拉调味汁
- 大蒜
- 奶油

味道

- 鲜香
- 甜
- 辣味

新西兰的雷司令融合了浓郁的果香，包括柑橘类香气和清爽的酸度，能够与日式天妇罗的细腻香气相互衬托。

不妨也尝试一下较干风格的新西兰雷司令与沙拉、清蒸海鲜或鸡肉的搭配，较甜风格的雷司令与辛辣的泰餐或其他亚洲料理的组合。



近五年出口量

百万公升





REGIONAL STYLES

■ **WAIRARAPA** The region's hot summers, cool nights and long dry autumns allow a wide range of styles and contribute fragrance and intensity. Vibrant with nectarine, citrus and spice, with good intensity of flavour and bright acidity.

■ **NELSON** Expressive, fruit rich styles with ripe stonefruit, spice and citrus blossom. Intense aromatics and crisp, well structured palates result from Nelson's abundant sunshine, moderate climate and high diurnal variation, while the richer soils give depth and texture.

■ **CENTRAL OTAGO** The cool, extended growing season and stony soils give very pristine, heightened aromatics, citrus fruit expression, and finely balanced, delicate structure.



WINE & FOOD MATCHING

DISH	SAUCE	FLAVOUR
🐟 Seafood	🍋 Citrus & vinaigrette	🍷 Savoury
🥗 Salad & raw vegetables	🧄 Garlic	🍬 Sweet
🐖 Pork	🍶 Cream	🌶️ Spicy
🧀 Cheese		

New Zealand Riesling's combination of fruit intensity, citrus notes and refreshing acidity complements the subtle flavours of Japanese tempura.

Enjoy the drier styles with salads and light seafood or chicken dishes, and the sweeter styles with spicy Thai and other Asian foods.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份



NOTES

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

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VINTAGE

WINE

REGION

VINTAGE



灰皮诺

口感充裕, 丰厚饱满, 新鲜宜人

新西兰灰皮诺种植遍布全国, 相较于更干型的意大利灰皮诺 (Pinot Grigio), 其风格与阿尔萨斯更为相似, 带有苹果、梨、金银花、香料和面包气息。

更温暖的北岛易于产出成熟、肥厚、油质的风格, 而气候较凉爽的南岛, 出产更紧实、酒体结构上乘的葡萄酒。很多新西兰灰皮诺酿制中, 会让小部分酒在桶中陈年, 采取野生酵母发酵和搅桶的方式来提升复杂度。

许多新西兰灰皮诺的酿酒工作会更注重建立其质地, 口感和复杂度。虽然20世纪90年代初期才开始真正被种植, 灰皮诺却在短暂的时间内名声鹊起, 如今成为了第三大的白葡萄品种。

葡萄栽培

- **品系** 一系列的品系, 包括弥生 (MISSION), 巴里 (BARRIE), 2.21, 2.15和2.16。
- **葡萄** 表皮薄, 串珠紧密。
- **产量** 产量不稳定。需要细心的管理以达到低产的目的。成熟时间在季节的早期至中期。平均每公顷出产8吨。
- **叶冠管理** 要求林冠疏开。适合采用将葡萄藤垂直向上的藤架方式 (简称VSP)。
- **采摘时间至关重要** 确保相对较低的酸度与较高的潜在糖分间的平衡。

酿酒方式

- **发酵** 通常在较低温度下发酵 (10-11摄氏度; 50-52华氏度), 以保持纯粹的果香。新西兰通常用不锈钢罐发酵以突显果味特征, 但是 (不同年龄的) 橡木桶也可能使用, 例如将一部分葡萄在橡木桶中发酵或熟化, 从而增加质感和复杂性。天然酵母的使用和酒泥熟化过程也会使用以达到同样的效果。
- **多变的风格** 不论是轻酒体、清爽的“意大利灰皮诺”风格, 更加饱满、浓郁、丰沛的风格, 还是晚采收甜酒, 保证浓郁的果香与高酸度、酒精和残糖之间达到平衡是酿造过程的关键要素。



总产量

22

总产量 (千吨)

6%

占新西兰葡萄酒总产量比例

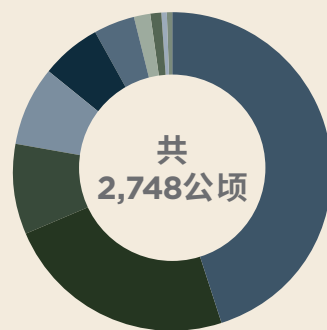
3%

占新西兰葡萄酒出口比例

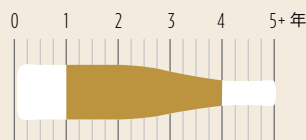
年产区种植图解

生产公顷数

- 马尔堡 1,258公顷
- 霍克斯湾 657公顷
- 吉斯本 256公顷
- 北坎特伯雷 222公顷
- 中奥塔哥 171公顷
- 内尔森 114公顷
- 怀拉拉帕 48公顷
- 奥克兰 32公顷
- 北奥塔哥, 怀塔基谷 15公顷
- 北地 11公顷



陈年潜力



适饮温度

7°C / 45°F

PINOT GRIS

MOUTH FILLING, RICH, REFRESHING

Grown throughout the country, New Zealand Pinot Gris is more akin to Alsace in style than the drier Pinot Grigio, with notes of apple, pear, honeysuckle, spice and bread.

The warmer North Island climate tends to create ripe, rounder, oily styles whilst the cooler South Island produces tighter wines with great structure. Much New Zealand Pinot Gris undergoes a small amount of barrel ageing, with wild yeasts and lees stirring for complexity.

With the first serious plantings only appearing in the early 1990s, Pinot Gris has enjoyed a dramatic rise to fame and is now the third most planted white variety.

Much winemaking effort with New Zealand Pinot Gris is focused on building texture, mouth feel and complexity.

VITICULTURE

- **CLONES** A range of clones are used including Mission, Barrie, 2.21, 2.15 and 2.16.
- **GRAPES** Thin skinned, tight bunches.
- **YIELDS** Can crop erratically. Requires careful management for low yields. Ripens early to mid season. Average 8 tonnes per hectare.
- **CANOPY MANAGEMENT** Open canopy required. Suits Vertical Shoot Positioning (VSP) trellising.
- **HARVEST DATE CRITICAL** Ensure balance with comparatively low acidity and potentially high sugar levels.

WINEMAKING

- **FERMENTATION** Is generally cooler (10-11°C; 50-52°F) to preserve fruit purity. Stainless steel fermentation to highlight fruit characteristics is common throughout New Zealand but oak (of varying ages) may also be used with a portion of fruit fermented in barrels and/or oak aged for additional texture and complexity. Wild yeast and ageing on yeast lees is also employed to achieve similar results.
- **VERSATILE STYLES** With wines varying from light, crisp 'Grigio' version through to fuller bodied, richer, mouth filling styles and on to late harvest sweet wines, ensuring fruit concentration with balanced acidity, alcohol and residual sugar is key to any winemaking decision.



PRODUCTION

22

TOTAL PRODUCTION
(000 TONNES)

6%

PROPORTION OF
NZ WINE PRODUCTION

3%

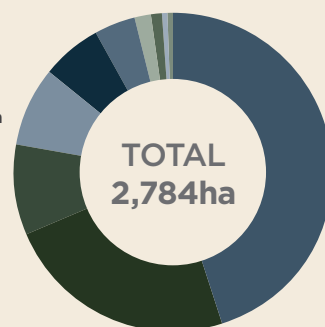
PROPORTION OF
NZ WINE EXPORTED



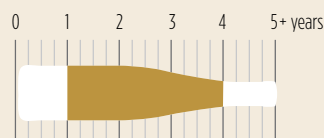
PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH 1,258ha
- HAWKE'S BAY 657ha
- GISBORNE 256ha
- NORTH CANTERBURY 222ha
- CENTRAL OTAGO 171ha
- NELSON 114ha
- WAIRARAPA 48ha
- AUCKLAND 32ha
- WAITAKI VALLEY, NORTH OTAGO 15ha
- NORTHLAND 11ha



CELLARING



SERVING

7°C
/45°F



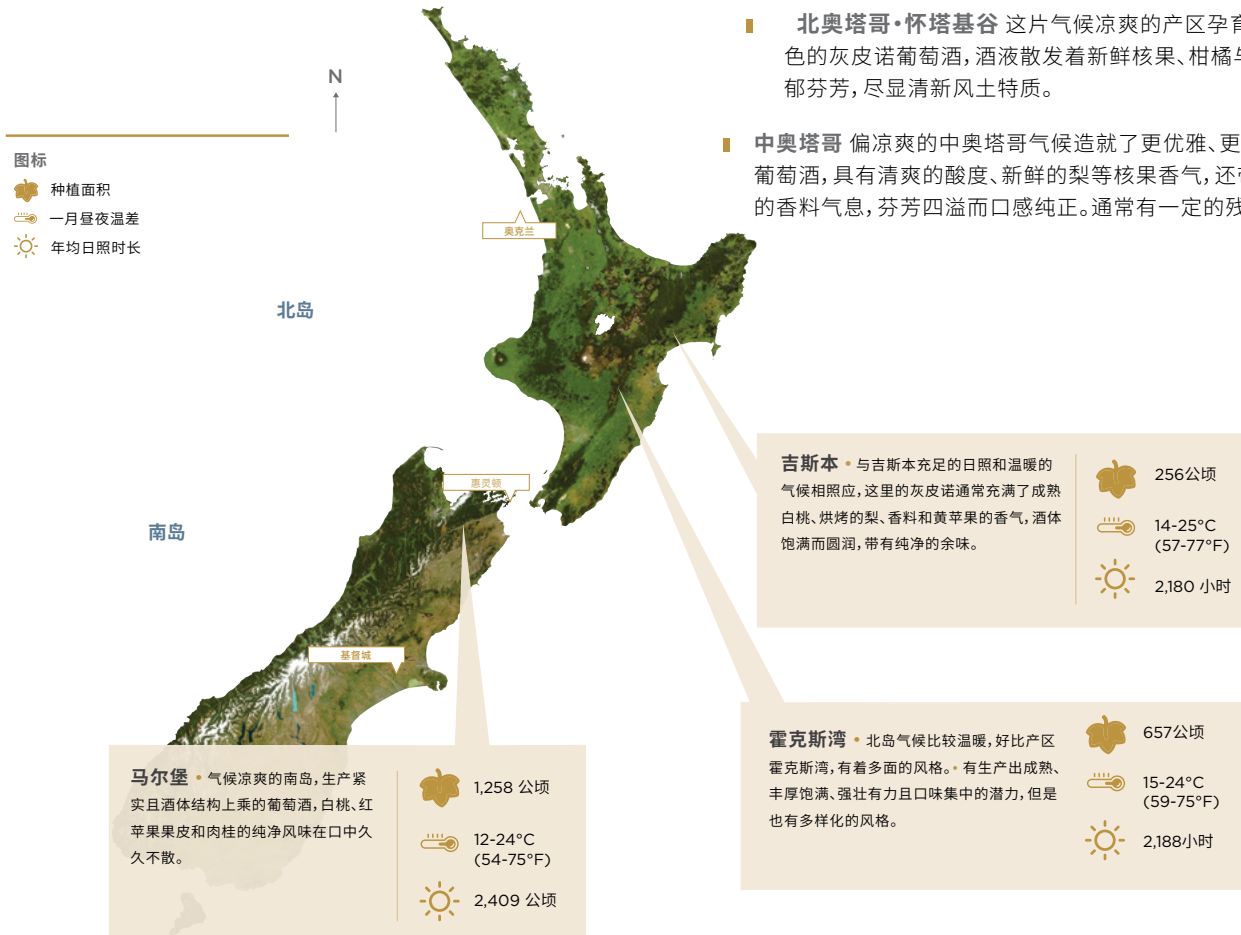
区域性风格

■ **内尔森** 这里的灰皮诺口感丰富、完美平衡，多为干型的阿尔萨斯风格，桃子和香辛料的香气中带有一丝温橙果的味道。圆润的酸度令内尔森的灰皮诺收尾清爽干净。

■ **北坎特伯雷** 这里的灰皮诺栽培量较少，但是该产区的灰皮诺以突出的芳香和浓郁度而著称，充满了梨、核果、花卉和香料味，并伴随着一丝丝的温橙果和新鲜干草味，以及姜粉和肉桂香气。

■ **北奥塔哥·怀塔基谷** 这片气候凉爽的产区孕育出独具特色的灰皮诺葡萄酒，酒液散发着新鲜核果、柑橘与香料的馥郁芬芳，尽显清新风土特质。

■ **中奥塔哥** 偏凉爽的中奥塔哥气候造就了更优雅、更轻酒体的葡萄酒，具有清爽的酸度、新鲜的梨等核果香气，还带有姜饼的香料气息，芬芳四溢而口感纯正。通常有一定的残糖。



餐酒搭配

菜肴

- 海鲜
- 禽类
- 意面
- 猪肉
- 奶酪

酱汁

- 大蒜
- 奶油

味道

- 鲜香
- 辣味

一款完美平衡的灰皮诺有着轻柔的酸度和突出的果香，可以完美搭配梨汁焗烤肉、奶油意面、禽类和海鲜等。

不妨感受一下酒中苹果、梨子、金银花、香辛料和面包的香气。



近五年出口量

百万公升





REGIONAL STYLES

NELSON Produces a finely balanced, rich Pinot Gris in a dry and Alsatian style, with peach and spice flavours with a hint of quince. The rounded acidity finishes Nelson's Pinot Gris off nicely.

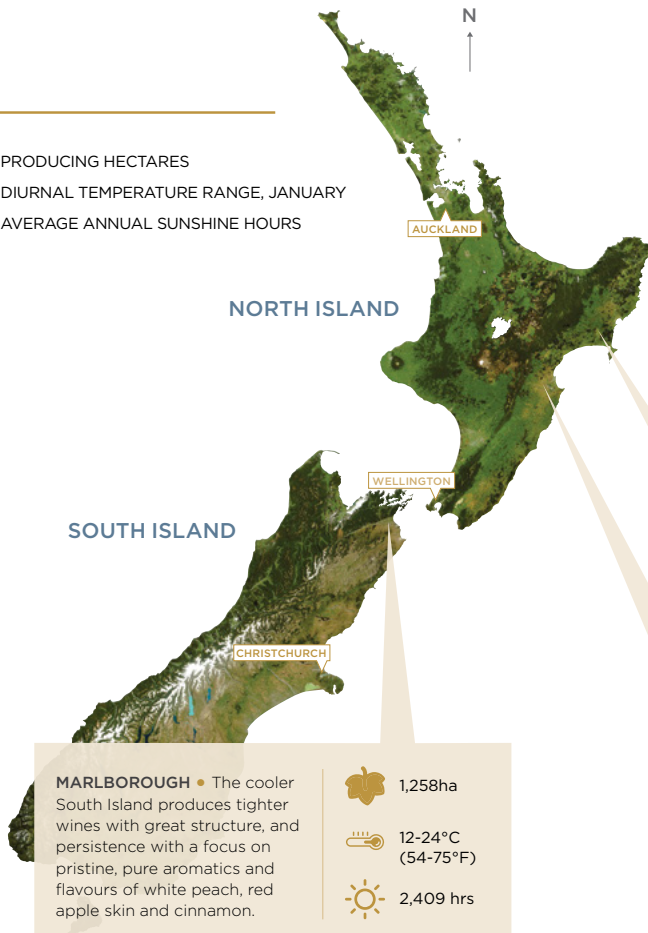
NORTH CANTERBURY Plantings may be small but the region renowned for its aromatic expression and intensity delivers Pinot Gris with fresh pear, stonefruit, florals and spice, and often touches of quince and fresh hay, plus ginger and cinnamon spice.

WAITAKI VALLEY, NORTH OTAGO Waitaki Valley's cooler climate produces fresh expressions of Pinot Gris, with perfumed stonefruit, citrus and spice aromatics.

CENTRAL OTAGO The cooler Central Otago climate lends itself to finer, lighter bodied wines with good acidity, fresh pear, stonefruit and gingerbread spice, heightened aromatics and palate precision. Residual sugar is often left.

KEY

- PRODUCING HECTARES
- DIURNAL TEMPERATURE RANGE, JANUARY
- AVERAGE ANNUAL SUNSHINE HOURS



MARLBOROUGH • The cooler South Island produces tighter wines with great structure, and persistence with a focus on pristine, pure aromatics and flavours of white peach, red apple skin and cinnamon.

GISBORNE • As befitting Gisborne's generous sunshine and warmer weather, styles are generally rich with ripe peach, baked pear, spice and golden apples, with their fuller bodied rounded palates finishing clean.

HAWKE'S BAY • The warmer climates of the North Island regions such as Hawke's Bay, have a versatility of style • Potentially ripe, rich, powerful and concentrated but with a diversity of style.



WINE & FOOD MATCHING

DISH

- Seafood
- Poultry
- Pasta
- Pork
- Cheese

SAUCE

- Garlic
- Cream

FLAVOUR

- Savoury
- Spicy

The gentle acidity and marked fruitiness of a well balanced Pinot Gris perfectly complements roast pork with a stewed pear sauce, or match with creamy pastas, poultry and seafood.

Look for apples, pears, honeysuckle, spice and bread flavours.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份



NOTES

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

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VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE



琼瑶浆

芳香, 丰满, 性格鲜明

新西兰的琼瑶浆有着宽广醇厚的酒体, 结构顺滑、酸度微妙, 极致的香气通常具有玫瑰花瓣、荔枝、肉桂和生姜的风味, 同时不乏成熟的核类水果、甜蜜的柑橘和榲桲的果香, 口感丰富。产量很低; 种植区域遍布整个新西兰, 但仅有少数几家精心且富有热情的生产商在酿造。虽然新西兰的琼瑶浆通常为干型或半干, 但这里的风格多样, 从极干型到晚收的甜型无所不有。

虽然琼瑶浆有着豪放直接的香气特点和个性, 却也是一款绝妙的配餐酒, 适合搭配诸多料理。作为一个天然低酸度的品种, 琼瑶浆非常适应新西兰整体较为凉爽的气候和渗水性较好的土壤类型, 而我们充足的光照和巨大的昼夜温差赋予了该品种香气的纯净度和果香的丰富性。大多数新西兰琼瑶浆适合在两年内饮用, 但一些顶级的佳酿完全可以陈放五年以上, 进而演变出更深层次的复杂度。

葡萄栽培

- **品系** 多种克隆品种混合种植, 包括较新的法国ENTAV克隆品种到葡萄种植专家理查德·斯马特 (Richard Smart) 于20世纪80年代带来的原生科尔马 (Colmar) 克隆品种。
- **选址** 主要问题是避免霜冻, 同时保证酒精度和复杂的香气/香味之间的平衡。

酿酒方式

- **浸皮** 酿酒技术中, 温和的处理方式和小心谨慎的浸皮方式可以使琼瑶浆天然强劲的酚类物质最大程度的发挥香气、构建酒体结构, 同时将苦味和颜色降到最低。
- **发酵** 一颗葡萄在生长过程中会不断积累糖分, 同时控制种植和酿酒过程中的酒精度是酿造优雅平衡的琼瑶浆的关键。大多数琼瑶浆在酿造过程中提早结束发酵, 留下部分糖分, 如此可以帮助平衡葡萄酒的各种成分, 同时增加其结构感和口感。保留琼瑶浆的香气并将之完美的呈现出来是酿酒的首要任务, 而新西兰的葡萄酒在装瓶前通常采用中性的不锈钢容器进行发酵和陈年, 确保其果香纯净。



总产量

1

总产量 (千吨)

<1%

占新西兰葡萄酒总产量比例

<1%

占新西兰葡萄酒出口比例



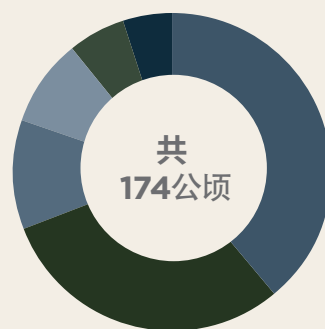
年产区种植图解

生产公顷数

- 马尔堡 66公顷
- 霍克斯湾 51公顷
- 内尔森 19公顷
- 北坎特伯雷 15公顷
- 吉斯本 10公顷
- 中奥塔哥 8公顷

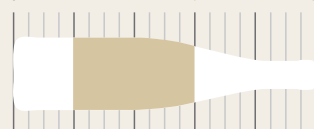
未显示

- 北奥塔哥, 怀塔基谷 2公顷
- 怀拉拉帕 2公顷
- 北地 1公顷
- 奥克兰 <1公顷



陈年潜力

0 1 2 3 4 5+ 年



适饮温度

7°C / 45°F

GEWURZTRAMINER

FRAGRANT, LUSH, DEFINED

Voluptuous in breadth and weight, with a smooth texture and subtle acidity, New Zealand Gewurztraminer is extremely fragrant, with rose petals, lychee, cinnamon and ginger typically expressed, alongside palates rich in ripe stonefruit, sweet citrus and quince characters. Volumes are tiny; it is grown throughout the country by a handful of dedicated and passionate producers in styles that can vary in dryness from bone dry to a sweet late harvest, though typically New Zealand Gewurztraminer is made in a dry to off-dry style.

Despite its heady aromatics and bold personality, Gewurztraminer is a wonderfully food friendly wine, suiting a wide range of cuisines. As a naturally lower acid variety, Gewurztraminer appreciates New Zealand's overall cooler climate and free-draining soils, while the plentiful sunshine and significant diurnal shifts emphasize the aromatic purity and fruit richness of the variety. Most New Zealand Gewurztraminers are best enjoyed within two years of vintage but top examples are capable of aging five years or more, developing further layers of complexity.



VITICULTURE

- **CLONES** A mixture of clones are planted from the newer French ENTAV clones to some of the original Colmar clones via Richard Smart in the late 1980s.
- **SITE SELECTION** Key concerns are avoiding frost whilst seeking balanced alcohol and complex aromatic/flavor spectrums.



WINEMAKING

- **SKIN CONTACT** Gentle handling and carefully managed skin contact are winemaking techniques allowing Gewurztraminer's naturally robust phenolics to maximize flavour and structure while minimizing bitterness and colour.
- **FERMENTATION** As a grape that readily accumulates sugar, managing alcohol levels both in the vineyard and the winery is a key aspect of making gracefully balanced Gewurztraminer. Many Gewurztraminers have their fermentations stopped with at least some residual sugar remaining, which helps balance the wines as well as aiding texture and mouth feel. Preserving Gewurztraminer's beautifully expressive aromatics is a top priority, and New Zealand examples are usually fermented and any ageing prior to bottling completed in neutral stainless steel to preserve fruit purity.



PRODUCTION

1

TOTAL PRODUCTION
(000 TONNES)

<1%

PROPORTION OF
NZ WINE PRODUCTION

<1%

PROPORTION OF
NZ WINE EXPORTED

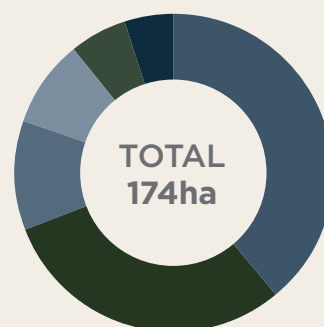


PLANTINGS BY REGION

PRODUCING HECTARES

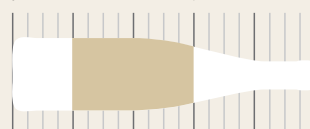
- MARLBOROUGH 66ha
- HAWKE'S BAY 51ha
- NELSON 19ha
- NORTH CANTERBURY 15ha
- GISBORNE 10ha
- CENTRAL OTAGO 8ha

- NOT SHOWN
- WAITAKI VALLEY, NORTH OTAGO 2ha
- WAIRARAPA 2ha
- NORTHLAND 1ha
- AUCKLAND <1ha



CELLARING

0 1 2 3 4 5+ years



SERVING

7°C
/45°F



区域性风格

- **吉斯本** 作为丹尼斯·欧文 (Denis Irwin) 上世纪70年代开创性酿酒事业的传承, 这里的琼瑶浆葡萄酒以其独特的芳香、丰富的层次感和辛香风味, 成为该地区的代表性酒款。
- **内尔森** 产量极小, 但极受推崇与认可。内尔森葡萄酒呈现出非常好的品种特征, 有着成熟的热带果香、玫瑰花瓣和香料的风味。
- **北坎特伯雷** 变化多样的坎特伯雷次产区出产迷人的芳香型

葡萄酒, 带有浓郁的果香, 展现出不同层次的香气和结构, 酸度平衡清爽。

- **中奥塔哥** 中奥塔哥地区的葡萄生长期漫长、昼夜温差明显, 造就的葡萄酒香气浓郁、酸度天然清爽、酒体精致、清新, 且提升了品种的香气特征, 有着核类水果、茉莉花、土耳其软糖和浓郁的荔枝香气。



餐酒搭配

菜肴

- 🐟 海鲜
- 🐔 禽类
- 🍝 意面
- 🐷 猪肉
- 🧀 奶酪

酱汁

- 🧄 大蒜
- 🥛 奶油

味道

- 🍷 鲜香
- 🌶️ 辣味

琼瑶浆以其张扬、辛香的香气而闻名, 但其搭配食物的灵活性也令人称奇。强烈的个性使其能够搭配味道浓厚的硬奶酪、禽类和猪肉, 但也能搭配螃蟹和龙虾等海鲜。如果是半干或偏甜的风格, 用它来佐餐辛辣的亚洲料理或中东料理都是不错的选择。如果是甜腻的风格, 搭配奶酪和水果甜品堪称绝妙。



近五年出口量

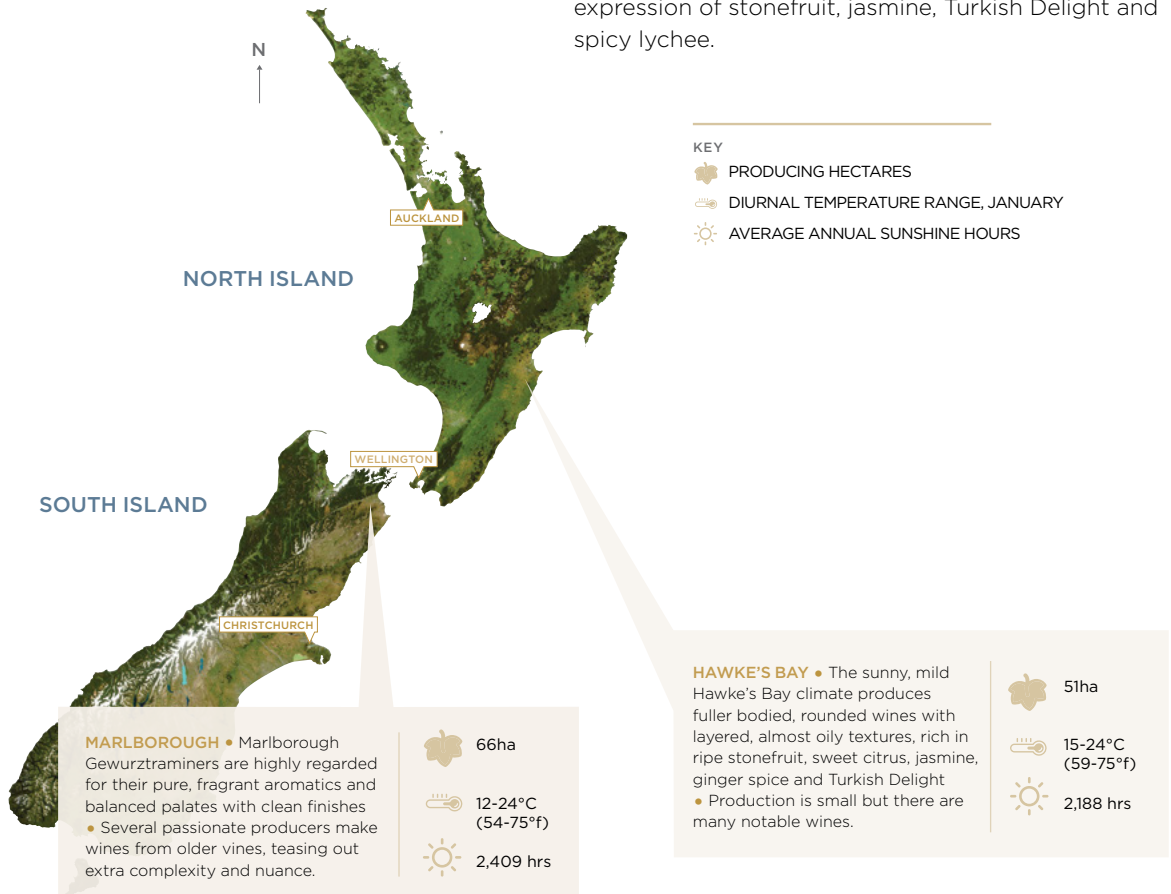
百万公升





REGIONAL STYLES

- GISBORNE** A legacy of the pioneering wines of Denis Irwin in the 1970s, Gewurztraminer is a regional standout with distinctly aromatic, layered and spicy wines.
- NORTH CANTERBURY** The various North Canterbury subregions produce beautifully aromatic wines with fruit-intense palates, displaying layers of flavour and texture and balanced, crisp acidity.
- NELSON** Tiny plantings but strongly championed and critically recognized, Nelson achieves very good varietal expression with ripe tropical fruit, rose petal and spice notes typical.
- CENTRAL OTAGO** Central Otago's long growing season with significant day/night temperature shifts delivers highly aromatic wines with crisp natural acid, fine body, freshness and heightened varietal expression of stonefruit, jasmine, Turkish Delight and spicy lychee.



WINE & FOOD MATCHING

DISH	SAUCE	FLAVOUR
🐟 Seafood	🧄 Garlic	🍷 Savoury
🐔 Poultry	🍷 Cream	🌶️ Spicy
🍝 Pasta		
🐷 Pork		
🧀 Cheese		

Gewurztraminer is renowned for its heady, spicy aromatics but it can also be a surprisingly versatile food wine. Its strong personality allows it to partner richly flavoured hard cheeses, poultry and pork as well as seafood such as crab and shrimp. When made into off-dry and sweeter styles, it can be a great foil for spicier Asian and Middle Eastern dishes, and at its sweetest and most decadent, is a wonderful match for cheeses and fruit based desserts.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份



NOTES

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE



霞多丽

协调均衡, 果味馥郁, 风味集中

典型的新西兰霞多丽, 优雅且果香突出, 口感丰裕, 柑橘类水果和热带水果的风味集中。脆爽的酸度与风味相互平衡, 有些会使用橡木桶陈年来带来圆润的口感。

霞多丽的易塑性使其成为种植专家和酿酒师争相创作的完美画板。新西兰的霞多丽风格多种多样, 从以果味为主的、未经橡木影响的类型到浓郁的勃艮第风格无所不有。

在20世纪90年代期间, 霞多丽这个全球流行葡萄品种的种植超越了其他任何葡萄品种。如今仍能在每个产区找到它的身影。作为葡萄酒, 霞多丽将新西兰独一无二的风土和各个产区的多样性展露无遗。

葡萄栽培

霞多丽是最灵活多样的葡萄品种之一, 能够在各种气候和土壤条件下栽培。其产量通常在每公顷7至12吨之间。除了各产区风土带来的细微区别以外, 葡萄园的管理和酒庄的酿造过程能够很大程度上影响最终霞多丽葡萄酒的味道和风格。

- **品系** 来自加州的门多萨Mendoza-4、5、6、7和15号, 以及最近流行的勃艮第品系Dijon-95和96号。
- **选址** 十分重要, 因为该品种发芽较早, 容易遭受霜冻的危害。
- **栽培架势** 斯科特亨利式 (Scott Henry), 新枝垂直分布系统 (VSP), Smart-Dyson。

酿酒方式

- 因为具有相对中性的果味和多变性, 霞多丽被认为是酿酒师之果实, 在生产中各种酿造技巧都可能用于该品种之上。但是其高贵的特性始终都能尽显, 不论是反映风土条件的能力还是其优雅的陈年潜力。
- **酿造过程的影响** 凉爽气候下的霞多丽通过一定的酿造技艺, 能提升其轻盈的酒体、矿物感以及凉爽气候下清爽果味的特征 (青苹果、柑橘类水果、白花和牡蛎壳), 这些风格通过最小程度的橡木影响, 可能有一丝丝的酒泥影响或是通过苹果酸乳酸发酵增加口感。在更温暖的产区, 霞多丽更加浓郁, 带有更多热带果味 (桃、甜瓜和无花果), 能够完美地融合深度的橡木影响 (不论是在橡木桶中发酵还是熟化)、酒泥熟化和苹果酸乳酸发酵的作用。橡木、酵母和酒泥影响可以使霞多丽葡萄酒增加香料、烧烤、饼干、椰子、香草、弹药和牛乳糖/焦糖的味道元素, 进而形成独特的产区风格和市场定位。
- **苹果酸乳酸发酵** 苹果酸乳酸发酵能够将“硬质”的青苹果如苹果酸转变为柔软的乳酸, 同时演变出一种黄油般的圆润质感, 从口感上使霞多丽葡萄酒的酸度变弱。酿酒师可以选择仅使用部分进行苹果酸乳酸发酵。



总产量

19

总产量 (千吨)

5%

占新西兰葡萄酒总产量比例

1%

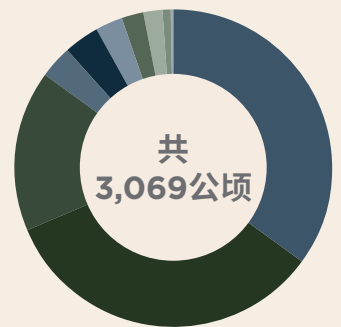
占新西兰葡萄酒出口比例



年产区种植图解

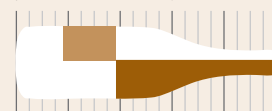
生产公顷数

- 马尔堡 1,077公顷
- 霍克斯湾 1,034公顷
- 吉斯本 498公顷
- 内尔森 109公顷
- 中奥塔哥 105公顷
- 北坎特伯雷 92公顷
- 奥克兰 64公顷
- 怀拉帕 63公顷
- 北地 20公顷
- 北奥塔哥, 怀塔基谷 7公顷



陈年潜力:

0 1 2 3 4 5+ 年



■ 没有经过橡木桶陈年 ■ 经过橡木桶陈年

适饮温度:

没有经过橡木桶陈年

7°C/45°F

经过橡木桶陈年

10°C/50°F

CHARDONNAY

BALANCED, FRUIT LADEN, CONCENTRATED

Elegant and fruit-driven, the classic New Zealand Chardonnay is mouth filling, with concentrated citrus and tropical fruit. A crisp acidity balances the flavours, which are often perfectly rounded with oak.

Its versatility makes Chardonnay a perfect canvas for viticulturists and winemakers eager to craft a masterpiece. A range of Chardonnays are produced in New Zealand from fruit-driven, unoaked styles to concentrated Burgundian styles.

During the 1990s, plantings of this internationally fashionable variety exceeded those of every other grape. Chardonnay remains planted in every region.

As a wine, Chardonnay strongly reflects New Zealand's unique terroir and the huge diversity within its regions.



VITICULTURE

Chardonnay is one of the most versatile grapes and can adapt well to a range of climates and soils. It typically yields between 7 and 12 tonnes per hectare. In addition to regional nuances in flavours, practices in the vineyard and winery can dramatically affect the final flavour and style of the wine.

- **CLONES** Mendoza - 4, 5, 6, 7 and 15 from California, and newer Burgundy selections from Dijon - 95 and 96.
- **SITE SELECTION** Important as its early bud burst makes it prone to frost.
- **TRELLISING** Scott Henry, Vertical Shoot Positioning (VSP), Smart-Dyson.



WINEMAKING

- Known as 'the winemaker's grape' due to its relatively neutral fruit profile and adaptable nature, Chardonnay lends itself to nearly all winemaking tricks of the trade, though its noble character still shines through in its ability to reflect terroir, as well as age gracefully.
- **WINEMAKING INFLUENCE** Wines can be made to enhance lighter bodied, mineral, crisp cooler climate fruit profiles (green apple, citrus, white flowers and oyster shell) with minimal oak influence and perhaps just a touch of lees or malolactic for mouth feel; while in warmer areas the richer, more tropical fruit profile (peach, melon and fig) can happily absorb full oak treatment (both fermentation and ageing), lees work and malolactic. Oak, yeast and lees influences can add spice, toast, biscuit, coconut, vanilla, flint, gunsmoke and nougat/caramel nuances to Chardonnay, used to complement regional style and market position.
- **MALOLACTIC FERMENTATION** Malolactic fermentation converts 'harder', green apple like malic acid to softer lactic acid, imparting a buttery character and more rounded, less acidic mouth feel to Chardonnay. Winemakers may choose to only put a certain proportion of their batch through the process.



PRODUCTION

19

TOTAL PRODUCTION
(000 TONNES)

5%

PROPORTION OF NZ
WINE PRODUCTION

1%

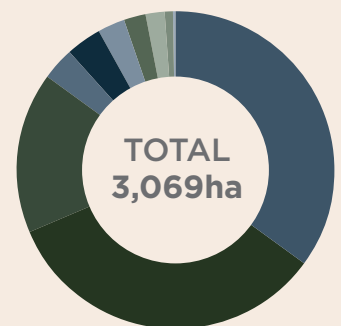
PROPORTION OF NZ
WINE EXPORTED



PLANTINGS BY REGION

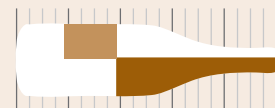
PRODUCING HECTARES

- MARLBOROUGH 1,077ha
- HAWKE'S BAY 1,034ha
- GISBORNE 498ha
- NELSON 109ha
- CENTRAL OTAGO 105ha
- NORTH CANTERBURY 92ha
- AUCKLAND 64ha
- WAIRARAPA 63ha
- NORTHLAND 20ha
- WAITAKI VALLEY, NORTH OTAGO 7ha



CELLARING

0 1 2 3 4 5+ years



SERVING

UNOAKED
7°C/45°F

OAKED
10°C/50°F



区域性风格

- **北地** 温暖的气候带来瓜类、无花果和核果类的香气，并辅以柑橘类水果的味道。
- **奥克兰** 总体更温暖、恒定的气候造就了具有十分成熟果香的葡萄酒，酒体饱满且平衡。
- **怀拉拉帕** 浓缩而优雅，通常充满了成熟的核果、柑橘和复杂的米饼和香料味。
- **内尔森** 浓郁的果味，偏向热带水果与核果的味道。
- **北坎特伯雷** 葡萄酒具有精致的结构感、鲜活的柑橘类果味，味道有层次感。
- **中奥塔哥** 清新，具有纯净、集中的矿物感，细腻的柑橘类果味、白桃和淡雅的花卉香。



餐酒搭配

菜肴

- 🐟 海鲜
- 🐔 禽类
- 🧀 奶酪

酱汁

- 🍋 柠檬汁和沙拉味汁
- 🥛 奶油
- 🧄 大蒜

味道

- 👃 鲜香
- 🍯 甜

一款年轻无橡木影响的霞多丽葡萄酒是海鲜的绝美搭配。成熟的新西兰霞多丽更加饱满复杂，有着更加浓郁的烧烤和坚果的香气，与味道浓郁的奶油、蒜香或柠檬汁调味的鸡肉、小牛肉或者兔肉等菜肴美味相得益彰。

成熟风格的新西兰霞多丽质感细腻、果香浓郁，与慢炖香梨搭配，更能提升其口感。



近五年出口量

百万公升



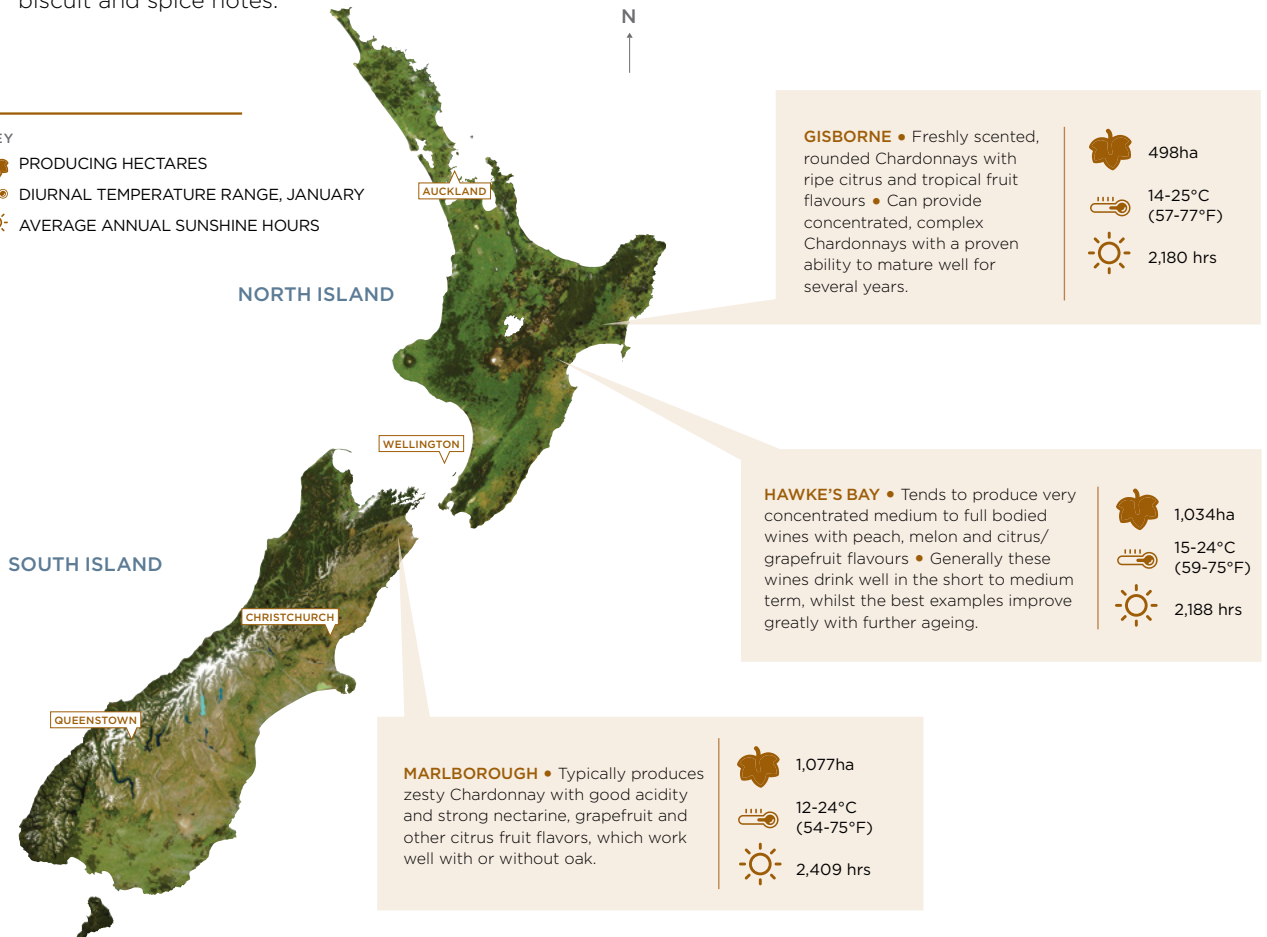


REGIONAL STYLES

- **NORTHLAND** The warm climate offers ripening into the melon, fig and stonefruit spectrum, complemented by citrus fruit.
- **AUCKLAND** The generally warmer, more even climate gives bold ripely fruited wines with good weight and balance.
- **WAIRARAPA** Concentrated, elegant and generally laden with ripe stonefruit, citrus and complex bran biscuit and spice notes.
- **NELSON** Richly fruited wines tending towards tropical and stonefruit.
- **NORTH CANTERBURY** Finely structured, citrus bright wines, with good depth of flavour.
- **CENTRAL OTAGO** Fresh, focused with a mineral purity, fine citrus, white peach and delicate floral characters.

KEY

- PRODUCING HECTARES
- DIURNAL TEMPERATURE RANGE, JANUARY
- AVERAGE ANNUAL SUNSHINE HOURS



WINE & FOOD MATCHING

DISH

- Seafood
- Poultry
- Cheese

SAUCE

- Citrus & vinaigrette
- Cream
- Garlic

FLAVOUR

- Savoury
- Sweet

A young or unoaked Chardonnay is fabulous with seafood. Mature New Zealand Chardonnays are richer and more complex with stronger toast and nut flavours; they complement full flavoured savoury dishes such as chicken, veal and rabbit with creamy, garlic or lemon flavoured sauces.

The creamy, fruit-driven flavours of mature New Zealand Chardonnay are sublime alongside a dessert of poached pears.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

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年份

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年份

葡萄酒

产区

年份



NOTES

WINE

REGION

VINTAGE

WINE

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VINTAGE

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VINTAGE

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WINE

REGION

VINTAGE



桃红葡萄酒

多样, 清新, 优雅

新西兰的桃红葡萄酒风格多种多样, 既有清新果香型, 又有浓香复杂型。典型的桃红酒通常酒体轻盈、果香馥郁、多为半干型, 适合在酿造当年新鲜饮用, 稍经冰镇, 更能激发它的清爽口感和鲜活的莓子果香。

新西兰桃红葡萄酒的品种丰富、产区范围广, 但都以黑皮诺为主。

桃红葡萄酒的色调是渐变的粉红色, 从最浅的三文鱼色到最深的西瓜红; 桃红葡萄酒也适用于多种不同的食物和场合, 无论是要潇洒肆意, 还是要成熟老练, 桃红葡萄酒都能轻松驾驭。

新西兰桃红葡萄酒除了有绝干型和半干型, 还有罕见的甜型, 其甜度适合搭配清淡的水果布丁。桃红葡萄酒的风格如此变化多端, 令人称奇; 兼具红白两类葡萄酒的特征, 使其备受欢迎。

新西兰有静止桃红也有起泡桃红, 往往都散发着甜美成熟的草莓、覆盆子、莓子酱、甜柑橘、西瓜、白兰瓜、香料和新鲜草本的香气。



葡萄栽培

- **果实** 果实品质对于桃红葡萄酒至关重要, 它能够最大化的呈现出桃红葡萄酒的细致感和品种特色。无论使用哪种葡萄, 从葡萄园到酿造酒厂的过程中都会尽可能地轻柔处理。
- **品种** 黑皮诺作为新西兰桃红葡萄酒的主要品种, 除了可以造就风格和残糖量的不同, 还能通过不同的果香、酸度、酚类之间的相互作用, 体现不同子产区之间的微妙区别。

总产量

1

总产量 (千吨)

<1%

占新西兰葡萄酒总产量比例

1%

占新西兰葡萄酒出口比例

酿酒方式

- **发酵** 大多数新西兰桃红葡萄酒使用不锈钢桶发酵来保持新鲜度、果香纯净感和香气浓郁度。极少使用橡木桶
- **颜色** 桃红葡萄酒最终呈现的颜色取决于葡萄品种和浸皮 (果汁与果皮接触) 时间的长短。
- **酿造方法** 有些桃红葡萄酒通过放血法酿造, 即使用红葡萄酒在发酵初期释放出来的果汁。这种葡萄酒颜色很深、风格强劲。起泡桃红葡萄酒可以通过将少量的成品红葡萄酒和白葡萄酒混合制成, 但这种方式极少用于静止桃红葡萄酒。
- **风格** 部分生厂商追求更有味觉质感的效果和更加浓郁的香气, 这些可以通过巧妙地保留少量单宁、偶尔采用酒泥影响的方式来实现。

ROSÉ

DIVERSE, FRESH, ELEGANT

New Zealand makes a wide array of Rosé, from fresh and fruity to savoury and textural. Typically, they're light-bodied, fruit-focused and dry to just off-dry in style, made to be enjoyed within a year from vintage, lightly chilled to set off their refreshing crispness and vibrant berryfruit.

The majority of New Zealand's Rosés are made from Pinot Noir, though a diverse array of other varieties are employed throughout the various regions.

Rosés come in a rainbow of pink hues, from palest salmon to deepest watermelon. There's a Rosé to suit most food types and occasions, and while well suited to frivolity, they also offer substance and sophistication.

New Zealand Rosés range from bone dry to off-dry, though there are the odd examples that are sweet enough to enjoy with light fruit-based puddings. Rosé is a surprisingly versatile wine style, straddling as it does red and white wine characteristics, making it a popular option for consumers.

New Zealand makes both still and sparkling Rosé, providing delicious aromas and flavours of ripe strawberries, raspberries and crushed cherries, sweet citrus, watermelon, honeydew melon, spices and fresh herbs.



VITICULTURE

- **FRUIT** Fruit quality is paramount for Rosé to maximize finesse and varietal expression. Regardless of the variety being used, grapes are handled as gently as possible as they make their way from vineyard to winery.
- **VARIETIES** Pinot Noir provides the mainstay of New Zealand's Rosé production, with subtle subregional expression found in the interplay between varying fruit profiles, acidity levels, gentle phenolics and depending on style and residual sugar. However throughout the regions, and especially from Hawke's Bay northwards, Rosés can be made from Merlot, Cabernet Franc, Malbec and Syrah amongst other varieties.

PRODUCTION

1

TOTAL PRODUCTION
(000 TONNES)

<1%

PROPORTION OF NZ
WINE PRODUCTION

1%

PROPORTION OF NZ
WINE EXPORTED



WINEMAKING

- **FERMENTATION** The majority of New Zealand Rosés are fermented in temperature-controlled stainless steel tanks with minimal aging to preserve their freshness, fruit purity and aromatic intensity. Oak use is very rare.
- **COLOUR** Rosés' final shade of pink relates to the grape variety as well as the length of skin contact permitted between juice and pigment-rich grape skins.
- **METHOD** Whilst the majority of Rosés are made as described above, producers can and do make use of many other techniques such as the saignée method (saignée means to bleed - juice is drawn off a red wine early in its fermentation. These wines can be quite rich in colour and robust in style); co-fermentation of white and red varieties which can provide weighty, textural wines; plus use of old oak puncheons, concrete eggs or clay amphorae. Sparkling Rosés can be made by blending a little finished red wine with white wine though this technique is almost never used for still wines.
- **STYLE** Some producers seek greater textural influence and more savoury expression in their wines, using clever management of light tannins and occasional lees influence.



区域性风格

■ 新西兰葡萄酒产区出产的桃红葡萄酒风格各异、色泽多变、品种繁多,但无一不体现着新西兰葡萄酒一贯著称的清新果香和集中度。

马尔堡 • 黑皮诺是马尔堡桃红葡萄酒最常用的品种,用它酿造的葡萄酒具有典型的香气浓郁度、成熟的莓果和香料香气、以及活泼平衡的口感。

- 还可以找到一些有意思的葡萄酒使用其他品种酿造,例如:西拉和蒙特布查诺 (Montepulciano)。
- 在马尔堡,还能找到采用“传统起泡酿造方法”的优质桃红。

12-24°C (54-75°F)

2,409 小时

南岛



图标

- 一月昼夜温差
- 年均日照时长

霍克斯湾 • 霍克斯湾是很多梅洛和西拉桃红葡萄酒的故土,此外,还有一些混合品种(一般是波尔多品种)的桃红。• 中度的温和气候造就了强劲浓郁、辛香可口和有深度的葡萄酒。

14-24°C (57-75°F)

2,188 小时

中奥塔哥 • 这里生产的葡萄酒80%是黑皮诺,得天独厚的条件使其成为这里酿造桃红葡萄酒的主要品种。• 充满了明快的草莓、覆盆子、熟樱桃的果香,也常有若有似无的香料气息和新鲜草本的清香,酸度纯净,口感活泼爽利。• 这里也有少量“传统起泡酿造法”的优质桃红。

10-30°C (50-86°F)

1,921 小时 (皇后镇)

2,025 小时 (亚历山德拉)

餐酒搭配

菜肴

- 海鲜
- 奶酪

酱汁

- 柠檬汁与意大利油醋汁

味道

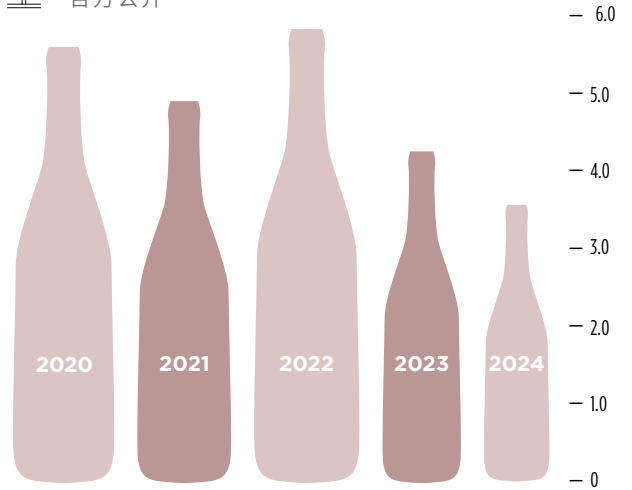
- 鲜香
- 甜
- 辣味

桃红葡萄酒可以作为开胃酒单独饮用,也可以简单地搭配一些小食——烟熏三文鱼塔、新鲜刺身或者山羊奶酪塔——都是不错的选择;与浓郁的西班牙小吃、意面轻食,和很多泰餐、印度菜和地中海料理的搭配也是相得益彰;南法尼斯沙拉是经典搭配;桃红葡萄酒和很多海鲜搭配都很不错,尤其是三文鱼。餐后,选一款稍有甜度的桃红,搭配一份熟透的夏季水果拼盘一起享用,很是惬意。



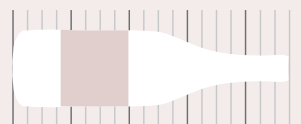
近五年出口量

百万公升



窖藏时间

0 1 2 3 4 5+ years



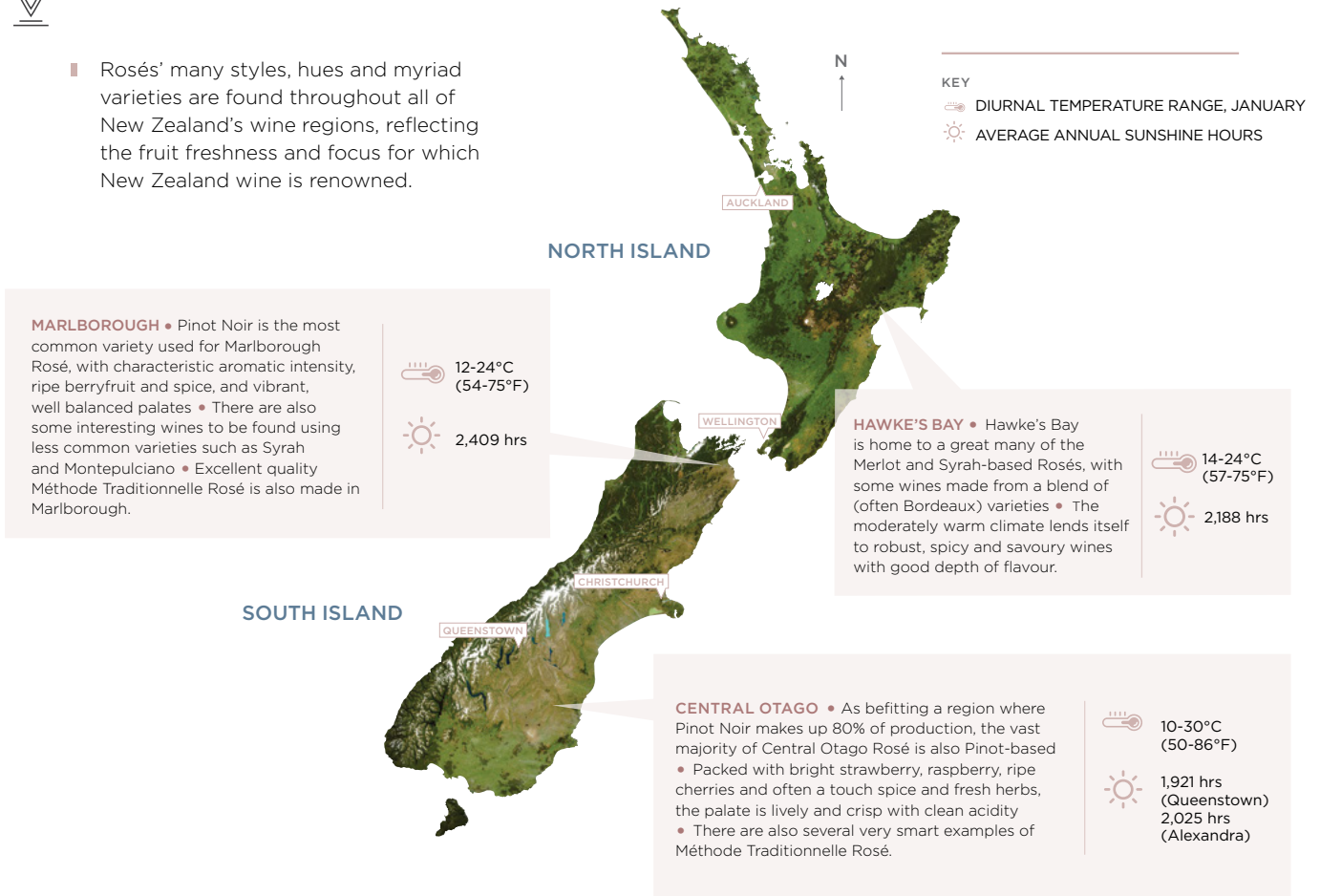
侍酒温度

7°C / 45°F



REGIONAL STYLES

Rosés' many styles, hues and myriad varieties are found throughout all of New Zealand's wine regions, reflecting the fruit freshness and focus for which New Zealand wine is renowned.



WINE & FOOD MATCHING

DISH

- Seafood
- Cheese

SAUCE

- Citrus & vinaigrette

FLAVOUR

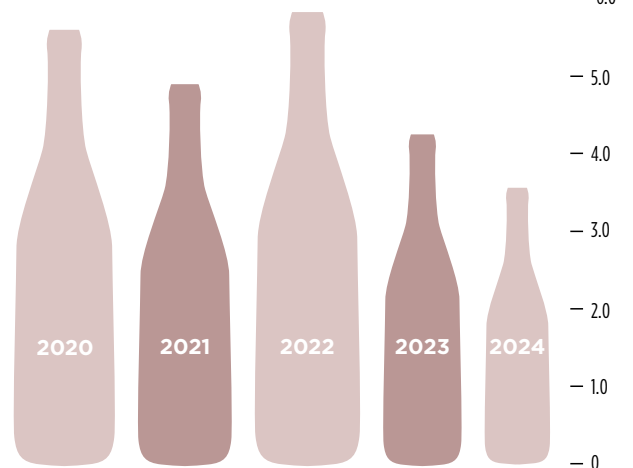
- Savoury
- Sweet
- Spicy

Rosé is great on its own as an aperitif or you can simply add canapés - smoked salmon blinis, fresh sashimi or goat cheese tartlets are especially good matches. Rosés suit savoury tapas, light pasta dishes and will happily partner many Thai, Indian and Mediterranean-style dishes. Salad Niçoise is a classic match and Rosé works well with many seafoods, particularly salmon. Rosé with a touch of sweetness can be a lovely way to finish off a meal, paired with a selection of perfectly ripe summer fruit.



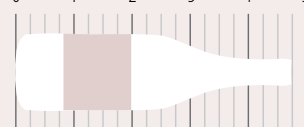
EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



CELLARING

0 1 2 3 4 5+ years



SERVING

7°C
/45°F

笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份



NOTES

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE



黑皮诺

浓郁, 表现力强, 果味突出

勃艮第的本地品种, 十分挑剔(只在凉爽气候的产区才能酿出最上乘的美酒), 新西兰是黑皮诺葡萄的第二故乡。

我们的酿酒师在这片土地上不断探索尝试不同的地域和风土造就的不同风格。它们的共同点是, 这些葡萄酒具有旧世界的结构感和优雅性, 伴随着新世界的强劲度和浓郁的果香。

黑皮诺主要在更凉爽的南部产区栽培。新西兰黑皮诺产区拥有非常多样的气候和土壤, 造就了众多的风格。

自20世纪90年代起, 黑皮诺的栽培扩增至南岛的所有产区及北岛的一些特定区域。

目前, 黑皮诺的产量仅次于长相思, 在六大产区大量种植。



葡萄栽培

- **品系** Dijon品系113、115、667、777, 另有 "Abel" 品系和Pommard UCD5品系。
- **砧木** 嫁接在3309C, 101-14, Schwarzmann或Riparia Gloire上。
- **叶冠管理** 修枝, 除叶, 侧向修枝, 成串修除和逐粒修除



酿酒方式

- **采收** 品尝葡萄以确保其生理成熟。
- **去梗** 这是经常使用的方法, 且能确保葡萄果实的完整性, 突出果香。
- **低温浸渍** 用于从表皮萃取风味和色泽(不包括单宁)。
- **发酵** 需要7-8天, 温度达到在30-32°C/86-89°F。一天3-4次下压式或循环泵过。
- **发酵后的浸渍** 使得单宁更加柔和。
- **橡木陈年** 法国橡木中陈酿9-18个月。
- **装瓶** 主要用螺旋盖封瓶。通常在瓶中陈年3至6个月。

总产量

26

总产量(千吨)

7%

占新西兰葡萄酒总产量比例

3%

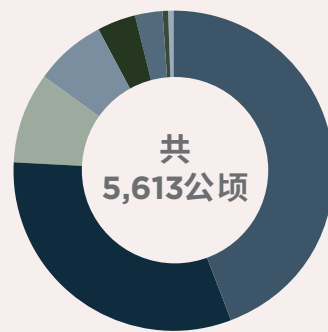
占新西兰葡萄酒出口比例



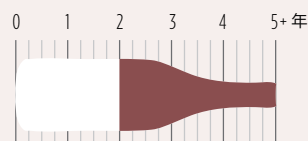
年产区种植图解

生产公顷数

- 马尔堡 2,491公顷
- 中奥塔哥 1,765公顷
- 怀拉帕 517公顷
- 北坎特伯雷 411公顷
- 霍克斯湾 221公顷
- 内尔森 157公顷
- 吉斯本 28公顷
- 北奥塔哥, 怀塔基谷 20公顷
- 未显示
- 奥克兰 3公顷
- 北地 <1公顷



陈年潜力:



适饮温度:

15°C
/60°F

PINOT NOIR

INTENSE, EXPRESSIVE, FRUIT-DRIVEN

Native to Burgundy and notoriously fickle (it is world class only in cool-climate regions), the Pinot Noir grape has found in New Zealand a home away from home.

New Zealand's winemakers tease a tantalising array of distinctive regional and terroir-driven styles from the land. Common to all, however, are Old World structure and elegance overlaying New World power and fruit-driven intensity.

Predominantly grown in the cooler southerly regions Pinot Noir's diversity in climates and soils enables a wide range of styles from New Zealand's Pinot producing regions.

Since the 1990s, plantings have expanded throughout all regions in the South Island and also selected sites in the North Island.

Pinot Noir is now second only to Sauvignon Blanc in production volume, with major plantings in six key regions.



VITICULTURE

- **CLONES** Dijon clones 113, 115, 667, 777, plus the Abel clone and UCD5 Pommard.
- **ROOTSTOCK** Planted to 3309C, 101-14, Schwarzmann or Riparia Gloire.
- **CANOPY MANAGEMENT** Shoot thinning, leaf removal, lateral removal, cluster and shoulder thinning.

WINEMAKING

- **HARVEST** Grapes are tasted for physiological ripeness.
- **DESTEMMING** Is common in order to maintain maximum whole berries and emphasise fruit flavours.
- **COLD SOAK** Used to draw out flavour and colour from skin (not tannin).
- **FERMENTATION** 7 to 8 days, peaking at 30-32°C/86-89°F. Tanks are plunged or pumped over three to four times a day.
- **POST FERMENT MACERATION** To help soften tannins.
- **OAK AGEING** 9 to 18 months in French oak.
- **BOTTLING** Mainly screwcap. 3 to 6 months bottle age common.

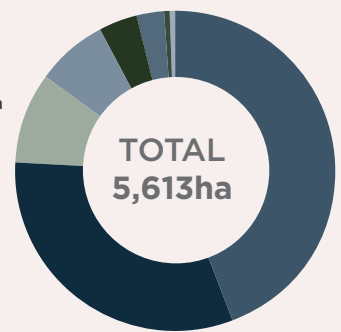
PRODUCTION



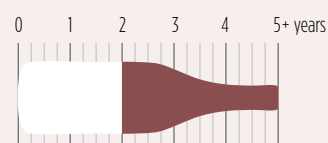
PLANTINGS BY REGION

PRODUCING HECTARES

- MARLBOROUGH 2,491ha
- CENTRAL OTAGO 1,765ha
- WAIRARAPA 517ha
- NORTH CANTERBURY 411ha
- HAWKE'S BAY 221ha
- NELSON 157ha
- GISBORNE 28ha
- WAITAKI VALLEY, NORTH OTAGO 20ha
- NOT SHOWN
AUCKLAND 3ha
NORTHLAND <1ha



CELLARING



SERVING

15°C
/60°F



区域性风格

- **霍克斯湾** 葡萄生长在更远的内陆,通常在地势较高的地方,具有黑樱桃、李子、花香和香料的特点,有些也带有咸鲜的特点,通常单宁适中。
- **怀拉拉帕** 这里的葡萄酒带有黑色水果香气,经常穿插了些鲜香的组合。入口丰厚饱满,果香甜美,并带有黑色李子和特有的巧克力风味。结构精美,余韵悠长,单宁细致。
- **内尔森** 内尔森出产芳香、复杂、带有泥土气息且鲜香口感的葡萄酒,伴有浓郁的香料,樱桃和李子的果味。风味集中、平衡且柔和,单宁细致,余韵悠长。
- **北坎特伯雷** 带有红色和黑色浆果以及香料的气息。结构扎实,酸度怡人。具有鲜香以及泥土风味的特色。

- **北奥塔哥, 怀塔基谷** 具有典型的红色水果香气,例如:红樱桃、草莓和树莓的果香,伴随着草本和香料的香气。有着出色的酸度和精致的酒体。

图标

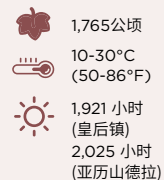
- 🍷 种植面积
- 🌡️ 一月昼夜温差
- ☀️ 年日照时长



马尔堡 • 特有红色浆果芳香,在口中带有新鲜的覆盆子、樱桃和李子的味道。• 这里的葡萄酒通常都带有一丝酸度,增添其新鲜感,并辅以纤细的结构和单宁的骨架。• 马尔堡的南部山谷产区倾向生产酒体更加饱满的葡萄酒。



中奥塔哥 • 吉布斯谷产区的葡萄酒甜美且柔软,覆盆子和草莓等的果香首先扑鼻而来,并伴有新鲜的草本和香料的香气。• 气候较温暖的班诺克本及洛本地区所出产的葡萄酒酒体饱满,单宁显著,带有樱桃和黑色水果味。• 产自亚历山德拉的黑皮诺普遍带有一丝百里香的芳香。



餐酒搭配

菜肴	酱汁	味道
🐷 猪肉	🧄 大蒜	🍷 鲜香
🐔 野禽	🍅 番茄	
🦌 红肉、野味和三文鱼	🥛 奶油	

新西兰黑皮诺柔软的醇厚感使其成为多种菜肴的理想搭配。不妨试一试鹌鹑、火鸡和鸭子等野禽;新西兰三文鱼片,或者猪肉、小牛肉和鹿肉都有异曲同工的妙处。

近五年出口量

百万公升





REGIONAL STYLES

- **HAWKE'S BAY** Grown further inland and often in elevated sites, wines can display dark cherry, plum, floral and spice characters, as well as savoury examples, often with mid-weight and fine tannins.
- **WAIRARAPA** Darker fruit aromas, often with a savoury component. Rich, full, sweet fruit on the entry with flavours in the dark plum and chocolate spectrum. The structure of the wines are based around long, fine tannins.
- **NELSON** Fragrant, complex, earthy and savoury textured wines with rich, spicy, cherry and plum flavours. These wines are concentrated, balanced and supple with fine lingering tannin.
- **NORTH CANTERBURY** Red and dark berry fruit with spicy notes. Firm structure and acidity. Savoury earthy characteristics.
- **WAITAKI VALLEY, NORTH OTAGO** Typically red-fruited, with red cherry, strawberry and raspberry alongside herbs and spice. Excellent acidity with delicate body.

KEY

- PRODUCING HECTARES
- ☁️ DIURNAL TEMPERATURE RANGE, JANUARY
- ☀️ AVERAGE ANNUAL SUNSHINE HOURS



MARLBOROUGH • Red fruit spectrum aromatically and bright raspberry, cherry and plums on the palate • Wines typically have a freshness from subtle acidity that is complemented by their linear structure and even tannin backbone • The Southern Valleys tend to produce fuller bodied wines.

- 2,491ha
- 12-24°C (54-75°F)
- 2,409 hrs

CENTRAL OTAGO • Gibbston Valley district has sweet, soft, upfront fruitiness with flavours of raspberry, strawberries and fresh herbs and spicy notes • The warmer Bannockburn and Lowburn areas produce fuller, more tannic wines with cherries and dark fruit • Undertones of dried thyme is most prevalent in Pinots from Alexandra.

- 1,765ha
- 10-30°C (50-86°F)
- 1,921 hrs (Queenstown)
- 2,025 hrs (Alexandra)



WINE & FOOD MATCHING

DISH	SAUCE	FLAVOUR
<ul style="list-style-type: none"> Pork Game birds Red meat, game & salmon 	<ul style="list-style-type: none"> Garlic Tomato Cream 	<ul style="list-style-type: none"> Savoury

The supple richness of New Zealand Pinot Noir complements a range of savoury dishes. Try it alongside game birds such as quail, turkey, and duck; with a fillet of New Zealand salmon; or equally with pork, veal, lamb or venison.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份



帕利斯酒庄

NOTES

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE

WINE

REGION

VINTAGE



西拉

复杂、辛香、柔和

在新西兰有漫长的历史,可追溯至19世纪中叶,目前近90%的西拉都栽培于霍克斯湾和奥克兰。

以明快的果味、香料味和优雅的口感为突出的特征,新西兰西拉让人当即就能感受到它浓郁的品种特性,类似北罗纳河谷的优雅风格,充满了李子和可口的黑胡椒味,有时甚至带有一丝紫罗兰花香。

葡萄栽培

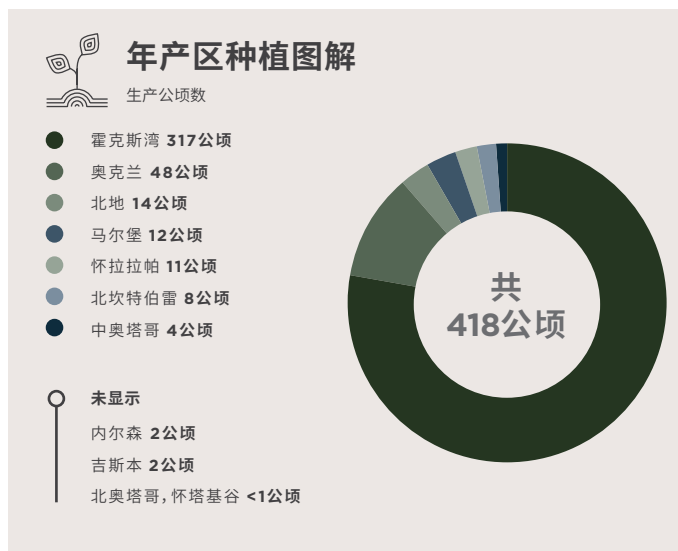
- **品系** 除了原始的法国品系,另外还有Chave、174和470。
- **搭建藤架** 采用高登/短枝(Cordon/Spur)藤架系统,斯科特亨利式(Scott Henry)藤架系统,垂直架构法(VSP)。
- **叶冠管理** 运用修枝,摘叶的方法,使得果实暴露在外以达到良好的成熟度。
- **产量管理** 疏果,产量通常是每公顷6-9吨,每公顷4000-6000公升。

酿酒方式

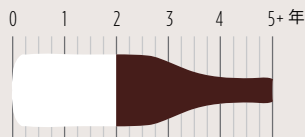
- **发酵** 在发酵期间,通常温度达到28-32°C/82-89°F,以此来保证最大程度地萃取色泽和单宁。
- **浮渣管理** 一天要进行3-4次,为的是集中果味,萃取单宁。
- **苹果酸乳酸发酵** 用于柔化单宁,增加圆润度。
- **橡木桶中陈年** 通常在桶中陈年12-22个月,法国橡木桶更受欢迎。
- **新技术** 为了更进一步的提高品质越来越倾向于使用新技术,例如预先浸渍和微氧化技术。
- **调配** 西拉有不同的酿制方法——单一酿造方法,调配方法(酿制后,通常与少许的维欧妮进行调配)或混合维欧妮进行发酵。



总产量



陈年潜力:



适饮温度:

15°C
/60°F

SYRAH

COMPLEX, SPICY, SUPPLE

A long history in New Zealand, dating back to the mid 1800s, today approximately 90% of plantings are found in Hawke's Bay and Auckland.

Distinguished by its bright, spicy flavours and elegant texture, you'll instantly appreciate the intense varietal distinctiveness of New Zealand Syrah, akin to the elegant Northern Rhône style, crammed full of plum and savoury black pepper flavours, and sometimes even a hint of violets.



VITICULTURE

- **CLONES** In addition to the original French clone there are now three others, Chave, 174 and 470.
- **TRELLISING** Cordon/Spur, Scott Henry, Vertical Shoot Positioning (VSP) methods used.
- **CANOPY MANAGEMENT** Shoot thinning, leaf plucking to expose fruit and achieve good ripeness levels.
- **YIELD MANAGEMENT** Green thinning, typically 6-9 tonnes per hectare, 40-60 hl/ha.



WINEMAKING

- **FERMENTATION** During fermentation, the temperature typically peaks at 28-32°C/82-89°F to secure richest possible extraction of colour and tannin.
- **CAP MANAGEMENT** Forms of cap management are undertaken three to four times per day in order to intensify fruit flavours and extract tannin.
- **MALOLACTIC FERMENTATION** Conducted to soften and enhance roundness.
- **OAK AGEING** Usually used for between 12-22 months, with French barriques preferred.
- **NEW TECHNOLOGIES** Used increasingly to further improve quality, e.g. pre-soaking techniques and micro-oxygenation.
- **BLENDING** Syrah is used in several ways - single, blended (often discreetly with Viognier) or co-fermented with Viognier.



PRODUCTION

1

TOTAL PRODUCTION
(000 TONNES)

<1%

PROPORTION OF
NZ WINE PRODUCTION

<1%

PROPORTION OF
NZ WINE EXPORTED

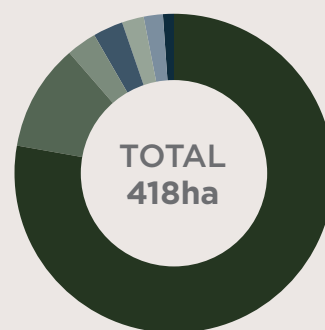


PLANTINGS BY REGION

PRODUCING HECTARES

- HAWKE'S BAY 317ha
- AUCKLAND 48ha
- NORTHLAND 14ha
- MARLBOROUGH 12ha
- WAIRARAPA 11ha
- NORTH CANTERBURY 8ha
- CENTRAL OTAGO 4ha

- NOT SHOWN
- NELSON 2ha
- GISBORNE 2ha
- WAITAKI VALLEY, NORTH OTAGO <1ha



CELLARING

0 1 2 3 4 5+ years



SERVING

15°C
/60°F



区域性风格

■ **气候** 新西兰西拉大多生长在奥克兰和霍克斯湾这些较温暖的产区,可受益于这里每日较小的温差变化所带来的高储热。

■ **土壤** 奥克兰是以粘土为主的土壤,而霍克斯湾的土壤十分多样,其中河岸阶地的土壤类型有火山黄土、冲击泥沙土和河流深处的砾石土。

图标

- 种植面积
- 一月昼夜温差
- 年均日照时长



奥克兰 • 具有海洋性气候,西拉大多种植在沿海的激流岛。• 粘土为主的土壤所出产的葡萄酒酒体扎实,带有丰富的多刺水果和胡椒风味。

- 48公顷
- 16-24°C (61-75°F) (奥克兰)
- 2,060 小时 (奥克兰)

霍克斯湾 • 温和的海洋性气候,极为多样化的土壤。• 西拉将成为未来红葡萄酒之星,所酿制的葡萄酒色泽浓郁,酒体厚重,带有明显的品种特性,聚集了李子和黑胡椒的风味。• 芳香四溢,带有类似辛香料的风味,且极具优雅度。

- 317公顷
- 14-24°C (57-75°F)
- 2,188小时

餐酒搭配

菜肴

- 野禽
- 红肉、野味和三文鱼

酱汁

- 大蒜
- 番茄
- 奶油

味道

- 鲜香

就搭配浓香的北京烤鸭而言,极少有葡萄酒可以与果香纯净、香气迷人的新西兰西拉相媲美。

这个风格的美酒搭配肉类烧烤和浓汁牛肉,或者番茄为主导味道的匹萨或意式肉酱面也将十分出色。



近五年出口量

百万公升





REGIONAL STYLES

CLIMATE Predominantly grown in the warmer regions of Auckland and Hawke's Bay which benefit from extended heat accumulation due to lower diurnal temperature variation.

SOILS Whilst Auckland has primarily clay-rich soils, Hawke's Bay has a huge diversity of soils with river terraces comprising of volcanic loess, alluvial silts and deep river gravels.

KEY

- PRODUCING HECTARES
- DIURNAL TEMPERATURE RANGE, JANUARY
- AVERAGE ANNUAL SUNSHINE HOURS



AUCKLAND • With its maritime climate, most plantings are on coastal Waiheke Island • Primarily clay-rich soils produce wines with substantial body and rich, brambly, peppery flavours.

- 48ha
- 16-24°C (61-75°F) (Auckland)
- 2,060 hrs (Auckland)

HAWKE'S BAY • Temperate maritime climate with extremely diverse soils • Syrah is a red wine star of the future, yielding dark, weighty, intensely varietal wines, crammed with plum and black pepper flavours • Aromatic and spicy flavours with elegance.

- 317ha
- 14-24°C (57-75°F)
- 2,188 hrs



WINE & FOOD MATCHING

DISH	SAUCE	FLAVOUR
Game birds	Garlic	Savoury
Red meat, game &	Tomato	
salmon	Cream	

Very few wines can stand up to the powerful flavours of Peking Duck like a fruit pure, beautifully scented New Zealand Syrah.

Also brilliant with barbecued meats and beef served with a full flavoured sauce, or with tomato based dishes such as pizza or bolognese.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

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梅洛赤霞珠混酿

结构感好, 强劲有力, 卓尔不凡

赤霞珠与梅洛混酿在新西兰已有很长一段历史, 可追溯至19世纪中期。20世纪60年代末和70年代早期, 赤霞珠成为新西兰最主要的红葡萄品种, 而梅洛则是到了80至90年代, 才渐渐崭露头角。如今, 超过90%的赤霞珠和梅洛在霍克斯湾和奥克兰栽培。

在新西兰北部较温暖的地区, 酿酒师会将赤霞珠坚实的骨架、细腻的口感与梅洛鲜活成熟的果味相融合, 创造出不但优雅且强劲有力的混酿红葡萄酒。梅洛在这些组合中越发占有主导地位, 其纯净的果味显露无遗, 这些混酿在年轻时就可饮用且极具吸引力, 但同样值得陈年, 会愈发复杂。

葡萄栽培

- **品系** 来自加利福尼亚的UCD7和UCD8赤霞珠品系, UCD3和UCD6梅洛克隆葡萄品种, 还有两种1992年问世的波尔多新型品系。
- **搭建藤架** 采用高登/短枝(Cordon/Spur)藤架系统, 斯科特亨利式(Scott Henry)藤架系统, 垂直架构法(VSP)。
- **叶冠管理** 运用修枝和摘叶的方法, 使果实暴露在外, 达到更高的成熟度。
- **产量管理** 疏果, 产量通常是每公顷6-9吨, 每公顷4000-6000公升。

酿酒方式

- **发酵** 在发酵期间, 通常温度达到28-32°C/82-89°F, 以此来保证最大程度地萃取色泽和单宁。
- **浮渣管理** 由于浓郁的果味和饱满的单宁, 浮渣管理可以一天进行3-4次, 增加酒体强度。
- **苹果酸乳酸发酵** 柔化单宁, 增加圆润度。
- **橡木桶中陈年** 通常在桶中陈年12-22个月, 法国橡木桶更受欢迎。
- **新技术** 为了更进一步的提高品质越来越倾向于使用新技术, 例如预先浸渍和微氧化技术。
- **调配** 大多数的赤霞珠与梅洛调配是为了实现最适宜的复杂度与平衡度。另有一小部分其他红葡萄品种加入其中用以增加风味, 如品丽珠和马尔贝克。



总产量

*该数据包括单品种葡萄酒产量

7

总产量(千吨)*

2%

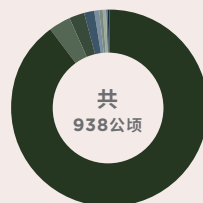
占新西兰葡萄酒总产量比例

1%

占新西兰葡萄酒出口比例

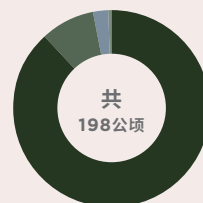
年产区种植图解

生产公顷数



梅洛

- 霍克斯湾 844公顷
- 奥克兰 32公顷
- 吉斯本 23公顷
- 马尔堡 17公顷
- 内尔森 7公顷
- 北坎特伯雷 6公顷
- 北地 5公顷
- 怀拉帕 2公顷
- 中奥塔哥 2公顷

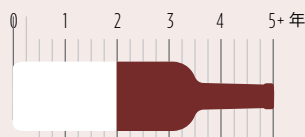


赤霞珠

- 霍克斯湾 174公顷
- 奥克兰 17公顷
- 北坎特伯雷 5公顷
- 北地 1公顷

- 未显示
- 怀拉帕 <1公顷
- 马尔堡 <1公顷

陈年潜力:



适饮温度:

17°C
/62°F

MERLOT & CABERNET SAUVIGNON BLENDS

STRUCTURED, POWERFUL, IMPRESSIVE

Similar to Syrah plantings, Cabernet Sauvignon and Merlot blends have a long history in New Zealand, dating back to the mid 1800s. Cabernet Sauvignon emerged as a major red variety in New Zealand in the late 1960s/early 1970s with Merlot emerging much later, in the 1980s and 1990s. Today over 90% of plantings are found in Hawke's Bay and Auckland.

By augmenting the structure and finesse of Cabernet Sauvignon with the vibrant, ripe fruit of Merlot, winemakers in New Zealand's warmer northerly regions are creating elegant, yet powerfully intense red wine blends. Increasingly Merlot dominant and notable for their purity of fruit expression, these blends are exciting and approachable when enjoyed young, but are also worth holding onto as they acquire complexity with age.

VITICULTURE

- **CLONES** UCD7 and UCD8 clones from California for Cabernet Sauvignon and UCD3 and UCD6 for Merlot, plus two new Bordeaux clones, released in 1992.
- **TRELLISING** Cordon/Spur, Scott Henry, Vertical Shoot Positioning (VSP) methods used.
- **CANOPY MANAGEMENT** Shoot thinning and leaf plucking to expose fruit and achieve good ripeness levels.
- **YIELD MANAGEMENT** Green thinning, typically 6-9 t/ha, 40-60 hl/ha.

WINEMAKING

- **FERMENTATION** Typically peaks at 28-32°C/82-90°F to secure richest possible extraction of colour and tannin.
- **CAP MANAGEMENT** Good fruit and tannins allow intensive working three to four times daily to help heighten robustness.
- **MALOLACTIC FERMENTATION** Conducted to soften and enhance roundness.
- **OAK AGEING** Usually used for between 12-22 months, with French barriques preferred.
- **NEW TECHNOLOGIES** Used increasingly to further improve quality, e.g. pre-soaking techniques and micro-oxygenation.
- **BLENDED** Most Cabernet Sauvignon and Merlot are blended to achieve optimum complexity and balance. Smaller amounts of other reds such as Cabernet Franc and Malbec are also often added to enhance flavours.



PRODUCTION

*Figures include production of single varietal wines

7
TOTAL PRODUCTION
(000 TONNES)*

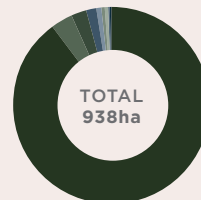
2%
PROPORTION OF NZ
WINE PRODUCTION*

1%
PROPORTION OF NZ
WINE EXPORTED



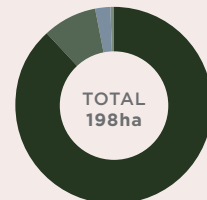
PLANTINGS BY REGION

PRODUCING HECTARES



MERLOT

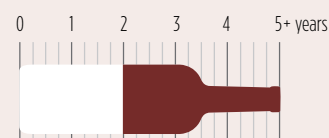
- HAWKE'S BAY 844ha
- AUCKLAND 32ha
- GISBORNE 23ha
- MARLBOROUGH 17ha
- NORTH CANTERBURY 7ha
- NORTHLAND 6ha
- WAIRARAPA 5ha
- NELSON 2ha
- CENTRAL OTAGO 2ha



CABERNET SAUVIGNON

- HAWKE'S BAY 174ha
- AUCKLAND 17ha
- NORTH CANTERBURY 5ha
- NORTHLAND 1ha
- NOT SHOWN
WAIRARAPA <1ha
MARLBOROUGH <1ha

CELLARING



SERVING

17°C
/62°F



区域性风格

- 气候 主要在更温暖的奥克兰/北地和霍克斯湾产区栽培该品种，昼夜温差小，从而受益于较高的热量积累。
- 土壤 奥克兰是以粘土为主的土壤，而霍克斯湾的土壤十分多样，其中河岸阶地的土壤类型有火山黄土、冲击泥沙土和河流深处的砾石土。



图标

- 梅洛种植面积
- 赤霞珠种植面积
- 一月昼夜温差
- 年均日照时长

奥克兰 · 经常会在这一区域的顶级梅洛和赤霞珠混酿中加小比例的品丽珠和马尔贝克，偶尔会有小维多的加入。· 奥克兰最出色的梅洛/赤霞珠混酿和赤霞珠/梅洛混酿在整个新西兰也是首屈一指的。



霍克斯湾 · 新西兰75%的梅洛和赤霞珠混酿都产自这里。· 以梅洛为主的红葡萄酒在年轻时是丰厚且带有类似李子的风味，陈年后会展现出复杂的风味特性。· 以赤霞珠为主的红葡萄酒结构扎实，带有典型的黑加仑和香料风味，并伴有一丝淡淡的薄荷味。



餐酒搭配

菜肴	酱汁	味道
野禽	大蒜	鲜香
红肉、野味和三文鱼	番茄	
奶酪		

是一款超级配餐美酒，这种混酿的果香纯净而突出。年轻的时候平易近人、易于入口，随着陈年时间的推移，变得愈发复杂，带有皮革和野味的香气。与红肉、野味，或者暖冬砂锅和浓郁的奶酪拼盘搭配将美味至极。



近五年出口量

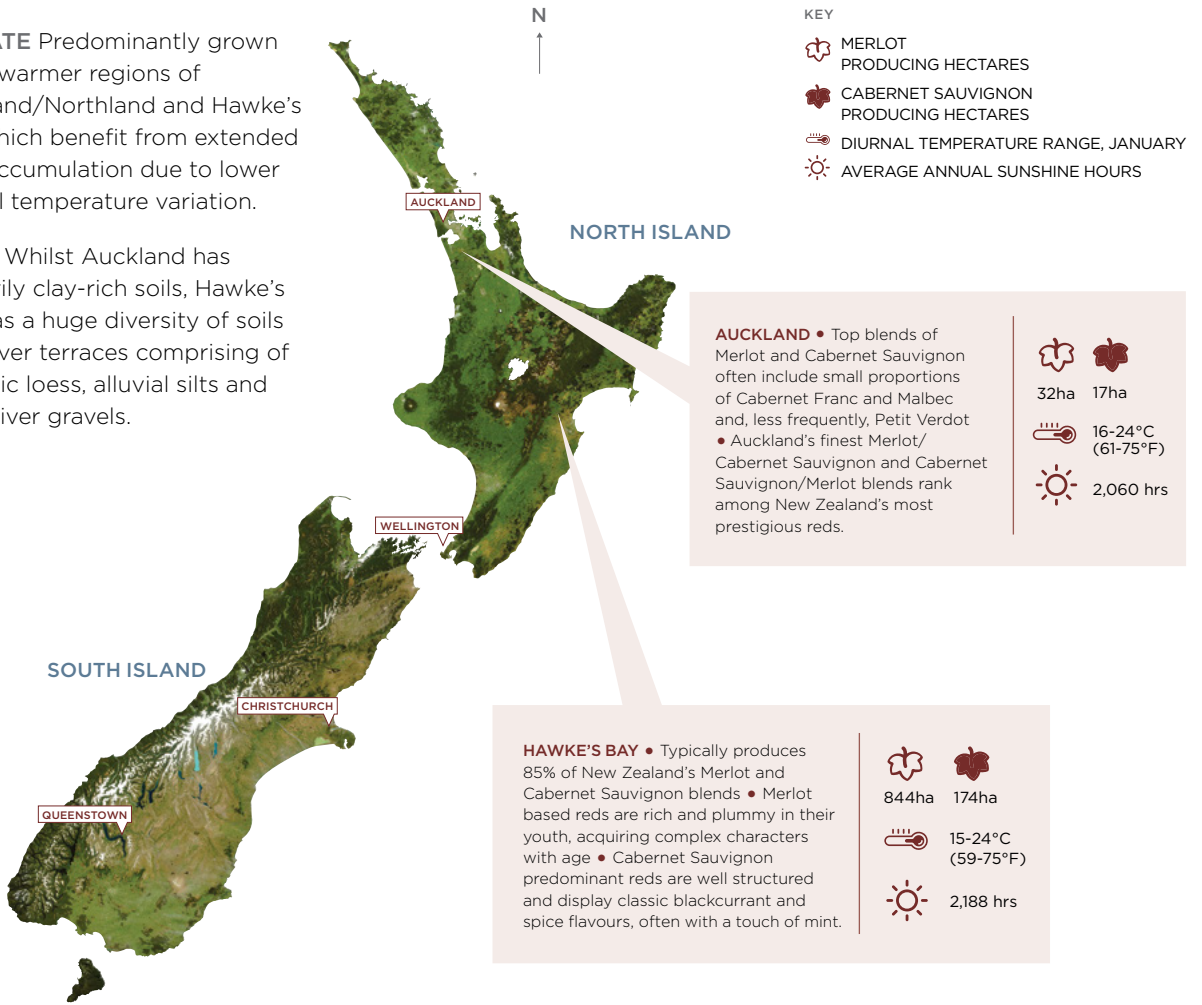
百万公升





REGIONAL STYLES

- CLIMATE** Predominantly grown in the warmer regions of Auckland/Northland and Hawke's Bay which benefit from extended heat accumulation due to lower diurnal temperature variation.
- SOILS** Whilst Auckland has primarily clay-rich soils, Hawke's Bay has a huge diversity of soils with river terraces comprising of volcanic loess, alluvial silts and deep river gravels.



WINE & FOOD MATCHING

DISH

- Game birds
- Red meat, game & salmon
- Cheese

SAUCE

- Garlic
- Tomato

FLAVOUR

- Savoury

A superb food wine, these blends are notable for their purity of fruit expression. Approachable when young, complex, leathery and gamey with age.

Delicious partnered with red meats and game or winter casseroles, and sumptuous with a strong cheese.



EXPORTS OVER THE PAST 5 YEARS

MILLIONS OF LITRES



笔记

葡萄酒

产区

年份

葡萄酒

产区

年份

葡萄酒

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笔记

葡萄酒

产区

年份

葡萄酒

产区

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KEY CONTACTS

新西兰葡萄种植与葡萄酒酿造协会
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