



## Fire Road Marlborough, New Zealand



The fruit for the Pinot Noir was sourced from a selection of vineyard sites throughout Marlborough. The fruit was harvested at optimum flavor maturity. Selected yeast strains were used to ferment the wine. The wine was gently pressed off the skins, then was racked to a mixture of stainless steel and French oak for Malolactic fermentation and maturation.

The grapes that go into making the Sauvignon Blanc were harvested in their prime from various sites within the Wairau Valley. The juice from these individual parcels were carefully fermented using our favored commercial yeasts, and the resulting wine was then stabilized, filtered and bottled. Minimal intervention and careful handling from vine to wine retains the freshness and purity of the grape.

Marlborough's worst ever fire, Boxing Day 2000, burnt 6,000 hectares (almost 15,000 acres), for over three days, killed thousands of stock and threatened the wine town of Blenheim, as well as a number of vineyards and wineries. Disaster was avoided by the brave residents, of what is now known as Fireroad, who battled the blaze by using buckets and hand held hoses and were eventually assisted by a fortunate wind shift. The Fireroad vineyards flourish in the same hot and dry climate that was the catalyst for such a mighty blaze.

### Fire Road Sauvignon Blanc 2015

A crisp and aromatic Sauvignon Blanc with typical flavors and aromas of tropical fruits, supported by pleasant herbal and grassy notes.

UPC # 9 418076 001158



### Fire Road Pinot Noir 2014/15

A medium-bodied, easy drinking wine. Soft, round palate and well-balanced acidity with flavors that linger. Ripe red raspberries, chocolate, and concentrated black cherry, with well-balanced acidity and a fine powdered structure is followed by toasty oak and spice.

UPC # 9 418076 001301



Winesellers, Ltd.