FIRE ROAD

MARLBOROUGH'S WORST EVER FIRE, BOXING DAY 2000, BURNT NEARLY 15,000 ACRES for over three days, killing thousands of stock and threatening 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 Fire Road, who battled the blaze by using buckets and hand-held hoses and the eventual assistance of a fortunate wind shift. Today, the Fire Road vineyards flourish in the same hot and dry climate that was once the catalyst for such a mighty blaze.

FIRE ROAD SAUVIGNON BLANC

The grapes that go into making our Sauvignon Blanc were harvested from various stony and silty vineyard sites within the Wairau Valley. The Wairau Valley is the westernmost part of Marlborough, and the close proximity to the sea pulls in the salty ocean breeze moderating the warm, dry climate. Hot sunshine during the day and cold ocean winds at night extend the ripening period in the grapes, leading to a balance of fruit complexity and acidity. The juice from these individual parcels was carefully fermented using our favored yeasts. Our minimalist intervention winemaking philosophy and careful handling from vine to wine retains the freshness and purity of the grape. The resulting wines are vibrantly fresh with a balanced, lingering intensity of flavor.

FIRE ROAD PINOT NOIR

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.