

'Thirst For' September 2015 Newsletter

Well September has just flown by as we get ready to re-open *this weekend*.

Tony has had a couple of sales trips to Auckland and the Waikato and is feeling very positive about getting our wines into some high profile restaurants. Primo Vino Wines in Hamilton is now stocking de la terre wines. And 'The Sugar Club' at Sky City are wanting to use de la terre wines as their glass pours in December, and have also invited Tony to host a winemakers dinner early next year. Local Hawke's Bay restaurants, 1024 and Ormlie Lodge are also stocking our wines.

What's happening in the Winery – The Riddling Continues

We had intended to write about the disgorging process for our bubbles since the plan was that we would be into that phase by now. But, we are not there yet – not for lack of trying! The riddling process has taken longer than expected for a number of reasons:

- The riddling racks we had purchased are quite worn and damaged so they don't function as they should – the bottles don't sit upright very well (Tony will need to do some work on these or make some new ones before next year's riddling). We eventually gave up on the racks and the wine has been stored upside down in cartons.
- The yeast is quite sticky and although it was relatively easy to get the yeast off the bottom of the bottles, it has been much harder to stop it settling on the bottle shoulders. Part of this was not being able to make the bottles sit upright in the racks, and part is due to an electrostatic charge between the fine yeast cells and the glass. There have been days where the people doing the riddling have been 'earthing' the bottles via copper wire and wet sponges to try to get around this problem
- We suspect that convection air currents can cause some of the yeast to lift and circulate back up the bottle – hence the winery building where the riddling is happening has been kept closed as much as possible.
- We also suspect that Tony may be striving for a standard that is too high. The riddling process now involves holding the bottles upside down in front of a bright light, which shows up any yeast settled on the shoulders. The bottles are then gently twisted back and forth to dislodge the yeast. The reality is that we have tried the wine recently and in the glass it looks very clear. (We have also tried a number of other methodes on the market to see how our wine compares – life is tough sometimes).

So the riddling will continue for a few more weeks and then we will be able to tell you about disgorging.

In the meantime, we will keep ourselves busy bottling some of the 2015 white wines and 2014 reds.

The Pizza Oven

The pizza oven is nearly finished. Tony has written an account of how he has built the oven. He based the design on the articles in The Shed Magazine so this is how he adapted those instructions to suit the materials we had available. Go to The Shed Magazine <http://www.theshedmag.co.nz/online/> to find the article.

We have included some of the photos here – go to our website to read the full article delaterre.co.nz/. We can't wait to fire it up and start cooking!



Coming Events

We have started planning our first event weekend to be held late November – our '5 Ways Weekend'. The main focus weekend will be tasting 5 different styles of wine made from one grape – Viognier. We have a lot of Viognier in our vineyard so this year, Tony cut loose and made 5 different styles – a simple, fruity, tank fermented style; a European 'Condrieu' style; our barrel fermented Reserve style; a late pick sweet wine; and our botrytised Noble Viognier. This will be an opportunity to discover how the impact of a few simple changes in both the vineyard and the winery can create completely different wines from the same grape. We are also planning a few other '5 Ways' tastings for the weekend so it should be an unusual experience. We will tell you more about this in our October and November news.

Christmas

Christmas is not far off – the speed at which this year has passed, it will be here in a moment. So, time to start thinking about Christmas gifts. If you are interested in sending our wines overseas, we have now registered with NZ Wine Home International Wine Delivery who will facilitate the International Delivery of your purchase. Contact us if you wish to know more about this service or would like a quote. [Overseas Delivery Inquiry](#).

As I said at the beginning of this newsletter, we are re-opening this weekend, Saturday September 26th, the weekend daylight savings starts.

Our hours will be Friday to Sunday, 10am to 5pm, with extended hours after Christmas and through January, but we will let you know about those closer to the time.

We are looking for staff at present so if you know anyone who is interested in working with food and wine, has a friendly demeanour and likes talking to people, likes a variety of jobs and doesn't mind mucking in occasionally, ask them to give us a call on 06 874 3224 or email us [Winery & Cafe Assistant](#). No experience is necessary, we want someone who is keen to learn and have a bit of fun along the way.

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