

Learning from the **best of Europe**

- Europe unarguably leads the world in BF SB's.
- NZ - fantastic reputation for SB in the world, but BF is still in it's infancy as a category.
- Great potential to grow this category by taking some key lessons from the best that Europe has to offer in combination with a collaborative PR push.



Europe: What makes a great barrel fermented SB?

- NOT overtly fruity
- Balanced new oak
- Subtle flinty aromas
- Tension and vitality on the palate
- Weight from lees contact
- Capacity to age



Where to look for **inspiration**

- Loire and Bordeaux – “apples and oranges”
- Loire deemed superior by many – why?
 - Site
 - Vine Age
 - Yield
 - Focus on BF style over 2 decades



Recommendations for NZ

- Essential category even currently a hard sell
- Study your vineyards. Find the right site.
- Focus on precision and balance
- Look to subdue fruit and enhance minerality
- Larger barrels and low levels of new oak 10-15% - depending on site.

Recommendations for NZ continued

- Sympathetic Winemaking
- Work on reductive spectrum
- Ferment Temperatures
- Delay SO₂ use and experiment with a barrel and look for sulphides before adding to batch
- Barrel stirring – but not excessive.
- Extended lees contact vital to keep DO low and improve texture and weight