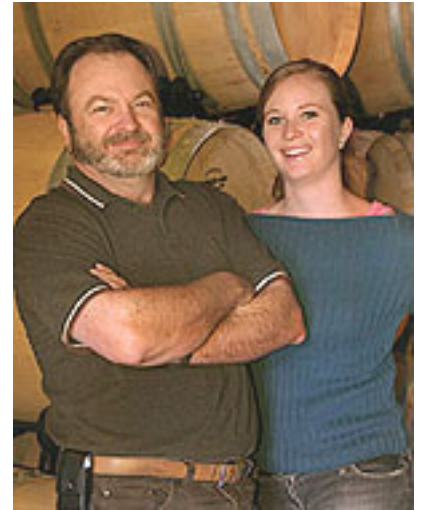




“As the advertisements say, we are indeed passionate about New Zealand and in particular, the Marlborough area. Marlborough is one of the world’s top wine growing regions, it offers the opportunity to produce wines of particularly excellent quality. Also, it presents the possibility of building an individual Domaine Georges Michel “wine style”. In order to achieve this we employ the experience and professional skills of Guy Brac de la Perriere, our French consultant, assisted by our daughter Swan and Peter Saunders.



“To my mind, wines of great quality are conceived in the vineyard. Since 1998, we have undertaken an exclusive re-planting of the winery home block and also purchased another 15 hectares on the Golden Mile area This is all done under the watchful eye of our viticultural consultant, Daniel Le Brun.

The winery itself has undergone a massive re-vamp with the purchase of new equipment and machinery, French oak barrels, purpose-built temperature controlled stainless steel tanks and new storage.

“We are dedicated to producing only Sauvignon Blanc, Chardonnay and Pinot Noir. The Chardonnay and Pinot Noirs, while both Domaine Georges Michel wines, are marketed under the Golden Mile and La Reserve labels. The Golden Mile Sauvignon Blanc is produced only under this label. Golden Mile denotes grapes solely from the Rapaura area of Marlborough. La Reserve are reserve wines made in less quantity, aged longer in French oak with partial malolactic fermentation, followed by light filtration in order to retain a perfect combination of fruitiness and freshness, smoothness, complexity and a supple structure.

“Our aim is to continue to pursue the wonderful and exciting winemaking potential of Marlborough and to endeavour to bring to the market wines of which we are proud to bear my name. Therefore we assure you of our commitment to tradition and excellence.”



Ron McFarland 720 233 5565 [Ron@NewZealandFoodWines.com](mailto:Ron@NewZealandFoodWines.com)

## *Winemaking Team*

### **Guy Brac de la Perrière - Chief Winemaker**

We employ the prestigious French winemaker Guy Brac de la Perriere, a man from one of France's oldest winemaking dynasties, who visits Domaine Georges Michel regularly to oversee production.

Guy Brac de la Perriere blends his years of French winemaking experience with the fresh new flavours of Marlborough to produce triumphant wines from New Zealand.

### **Swan Michel - Assistant Winemaker**

Georges's daughter Swan joined the winemaking team in 2004.

After her degree in Viticulture and Oenology in Lincoln University, she went to France for the 2004 vintage at Chateau le Grand Verdus (Bordeaux) where she crafted the wines under the supervision of another world famous winemaker, Patrick Valette.

In 2005, after the vintage at the New Zealand family winery, Swan will be part of the winemaking team at the famous Clos des Lambray (1er Cru - Burgundy - France)

### ***2005 Harvest Report***

The 2005 vintage at the Domaine went really well, apart from some electrical problems which happen when they are really not wanted, late at night when we just want to go home after a long day. However the quality this year was exceptional for our three varieties, we got quantity and quality to make everyone happy.

The 2005 vintage started with a cooler than usual December 2004 meaning that like 2004 vintage, the 2005 harvest started a bit later. This year we started hand harvesting our two Pinot Noir blocks on the 6th of April and finished harvesting our Sauvignons the last week of April.

We had warm and settled weather from February till the end of April giving us a long ripening season allowing the flavours to develop slowly in the grapes.

April was cooler than normal, sunny and dry - favoring tropical flavours in the Chardonnays and the Sauvignons such as passion-fruit, apricot. And the Pinots developed some red fruit aromas with a good colour which should certainly persist over time. Given the healthy canopy and lighter crops, the grapes came into the winery in very good condition with good acid structure. As always Marlborough's climate came through in the end and delivered another stunning autumn.

The 2005 Sauvignon Blanc and 2005 Summer Folly (Rosé) are now on the market and are doing very well. The Reserve Chardonnay and Pinot Noir have been put in barrels for their malo-lactic fermentation and you will be able to judge our efforts for yourselves soon.

