

Rain

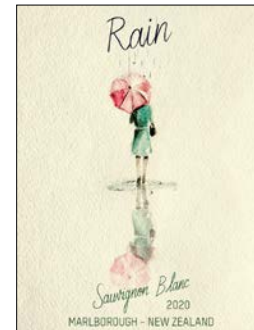
Alistair Soper and Peter Coldwell know there is a fine line between happiness and heartache when it comes to rain in a vineyard. When rain appears early in the spring, the vintage is off to a good start, but then it must hold off till the vines are able to flower and pollinate. Between periods of drought, the rain is a blessed relief that protects the fruit from the heat of the sun. It's the yin and yang, the crucial balance in nature. Marlborough is known as one of the sunniest places in New Zealand and for having the perfect amount of rain through the year, rain that generally falls at the right time, creating a balance that produces some of the most delicious Sauvignon Blanc in the world.



When making Rain, Al and Pete strive to land in the tropical Sauvignon Blanc spectrum—New Zealand's specialty. The intense diurnal fluctuations and perfect balance of water leads to a wine that has a richer body, higher sugar, lower acid. "Sustainability" isn't just a word, it's the New Zealand way of being. The national slogan, "100% Pure" is reflected in minimal spraying, responsible use of chemicals, and strict water regulations.

Al and Pete met in 2006 when Al gave Pete a job at Highfield TerraVin in Marlborough. Pete eventually left to run another winery, but in 2018 they had the chance to take over the Rain brand together. They now make the wine just as they want to; they source the grapes from their local grower friends in four main sites, and Al makes the key picking decisions based on the optimum maturity of the grapes. Al and Pete consider themselves friends before business partners, and daughters have been close since birth. "We don't know if that makes a difference in the wine, but we like to think so."

Sauvignon Blanc



Varietal/Blend: Sauvignon Blanc

Farming Practices: certified Sustainable

Winegrowing New Zealand (SWNZ)

Vineyard: Rarangi / Wairau Plains / Ben Morven

Soil: maritime elements (Rarangi), stony poor soils (Wairau), and alluvial soils with clay (Ben Morven)

Vine Training: Guyot

Harvest Technique: machine harvested at night between mid-March and early April

Yeast: selected

Fermentation: stainless steel ferment

Maturation: 6 months on lees

Sulfur: 33 ppm Free SO₂ / 100 ppm total

Vegan: yes

Alcohol: 13%

Acidity: 3.29 pH // 6.62 g/L

RS: 3 g/L

Fined: no

Filtered: yes

Country: New Zealand

Region: Marlborough

Subregion: Lower Wairau Valley / Wairau Plains / Southern Valleys

The Rarangi vineyard in the Lower Wairau Valley is noted by its maritime influence in denser soils resulting in forward aromatics with a boxwood and straw characteristics in finished wines. The site in the Wairau Plains is a stony, low-vigor vineyard growing grapes contributing bold stone fruit character. The third vineyard for Rain is Ben Morven, one of the north-facing vineyards in the Southern Valleys. This site is planted mostly on alluvial soils with a higher proportion of clay moving up the surrounding hills. Grapes from this vineyard have notably tropical aromas such as pineapple and passionfruit.

orders@tedwardwines.com

212-233-1504