

MARAUDER

2015 SOUTHERN CROSS | Misha's Vineyard, Central Otago, NZ



WAYPOINT

GRAPE VARIETY(S): 100% New Zealand Pinot Noir

Crux /'krʌks/ is a constellation located in the southern sky in a bright portion of the Milky Way. Its name is Latin for cross, and it is dominated by a cross-shaped or kite-like asterism that is commonly known as the Southern Cross. Our New Zealand Pinot Noir comes from the settlement of Bendigo, and specifically, Misha's Vineyard. Bendigo is a settlement and historic area in Central Otago, in the southern South Island of New Zealand. It is located some 20 kilometres to the north of Cromwell, to the east of the head of Lake Dunstan, on the banks of the Bendigo Creek, a small tributary of the Clutha River. The region of Central Otago is considered the ideal location for growing New Zealand Pinot Noir, much like the Russian River Valley region is to California Pinot Noir. Misha's Vineyard, in particular is a rare gem in this area due to its prime location. The sun drenched north-west facing terraces provide one of the warmest sites in the region with the slopes and gullies providing excellent cool air drainage minimizing any risk of frost. Stretching from 210 to 350 metres above sea level, the plantings are predominantly on three levels of gently sloping terraces with just one steep face (the 'ski slope') where the rows run dramatically down to the lowest terrace poised just above Lake Dunstan. The diversity in the soils, various levels and meso-climates, different row orientations, as well as the range of clones planted, enable complexity in the wines that few single vineyards can match. Our land is also located within a zoned protection area due to the 'outstanding landscape' features including schist outcrops, steep escarpments, and gullies filled with native manuka and wild grasses.

"I have always sought the unconventional path in my craft. Perhaps my want for exploration can be traced to my Scandinavian bloodline and the ancestral lineage of fearless frontiersmen. Marauder charts the unknown course in winemaking, breaking the mold of tradition, producing bold, uncommon wines"

Kirk P. Venge

LOGBOOK

An endeavor to produce the uniquely profound in wine is always fraught with challenges, such as location, vintage variation, farming and production method, and patience through handling. What we have manifest in producing our **2015 Southern Cross** is the transformation of creative thought into existence. This wine is alchemy at work: a riveting progression of formulation in one of the most challenging growing environments for Pinot Noir. Orange marmalade, roasted sweet cherries and fresh wild-grasses lead you through the gully of imagination and into wild, bright cranberries, vanilla cream, blended spices, and savory, zesty convections of drinking wonderment.

BIO & PRODUCT ESSENTIALS

Kirk P. Venge

Proprietor & Winemaker | Born 1976, Rutherford CA
Earliest Childhood Memory | Tractor Rides In The Vineyards

Method | 100% Gravity Flow to Open Top Fermentors Utilizing
100% Native Yeast Primary and Secondary Fermentations
Oak Regimen | 60% New, 40% Used, Medium+ French Oak
Aging | 16 Months
Production | 425 Cases