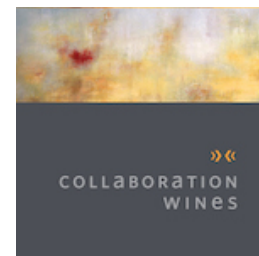


COLLABORATION WINES »» ««

Artisan Fine Wines

Est. 2010

Collaboration Wines craft fine wine in small batches from exceptional Hawke's Bay vineyards.



PHILOSOPHY

At Collaboration Wines small is beautiful and this ethos informs everything we do from vine to bottle.

We *are* small. Proprietor and winemaker Julianne Brogden, is the one woman driving force behind Collaboration Wines, working with a handful of dedicated Hawke's Bay growers to craft fine wine.

Being small enables an approach rooted in a high attention to detail and an obsessive focus on quality that produces memorable wines, which express the vineyards they originate from.

STORY

The inspiration for Collaboration Wines grew from the experiences Julianne had working for small, dedicated family run wineries in Napa Valley, USA and Margaret River, Western Australia.

These small-scale wineries with an artisanal approach showed that equipped with a hands on approach and a devotion to quality it is possible to make great wine.

The realisation that smallness was not a barrier but could be an asset in producing wines of great quality sparked a desire in Julianne to craft exceptional wines from her home region of Hawke's Bay, New Zealand.

The encouragement of many Napa friends who had started small, and in one case from one barrel, led to the beginning of Collaboration Wines in 2010 with four barrels of ARGENT Cabernet Sauvignon.

The label artwork is intuitive, a series of rich, abstract artworks reflective of the complexity and depth of the wines by artist Angela Tirrell from Napa Valley.

Julianne rented a room in the artist's home while living and winemaking in the Valley for eight years,. Upon returning to New Zealand she commissioned Angela to paint the artworks especially for the wines. There are many intricacies to the design, from the 'chevrons' at the end of Collaboration Wines to signify the length of service to her winemaking career and the 'Red' signature of Angela's, that shares a common thread in each of the artworks.

The portfolio has grown but no more than 2,000 cases are produced annually.

Collaboration Wines can be found in many of New Zealand's finest restaurants, luxury lodges and fine wine stores.

METHOD

Winemaking begins in the vineyard and at the heart of each wine we produce is the relationship between winemaker Julianne Brogden and some of the best grape growers in Hawke's Bay.

It is about working with growers who share the same dedication and commitment to high quality winegrowing and making.

The collaboration between grower and maker is so fundamental to the wine we craft that it lends its name to the company – Collaboration Wines.

Julianne's vision has been shaped by her journey in winemaking over the past 26 years. Collaboration Wines vintages are a true reflection of the vineyards, varieties and wines she loves.

The varieties that are cultivated thrive in Hawke's Bay's unique conditions and the naturally guided approach to winemaking with minimal intervention produces wines with layers of depth, richness, complexity and texture that will age and improve gracefully. All grapes are handpicked, sorted in the vineyard and brought to the winery in small 0.5-2 tonne batches.

The winemaking approach ensures limited use of SO₂, natural use of oxygen at pertinent stages, no fining agents and minimal or no filtration.

PROPRIETOR | WINEMAKER

A love of horticulture, arts and science along with growing up in Hawke's Bay set Collaboration Wines' proprietor and winemaker Julianne Brogden on the path to be a winemaker from a young age of 17.

Her 26 year journey has seen vintages in Napa Valley, Margaret River and Hawke's Bay, experiences which have instilled a passion for high quality winemaking.

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VINEYARDS

At Collaboration Wines our growers and the vineyards we collaborate with are at the heart of every wine we craft.

Having winegrower and winemaker aligned allows for the potential of each site, each varietal and the Hawke's Bay climate to be realised.

It is for this very reason that Julianne has built strong long-term relationships with people who share her passion, commitment and dedication to high quality winegrowing and winemaking.

We are fortunate to work alongside the following independently owned vineyards and the people who meticulously work them.

CHARDONNAY VINEYARDS

The Chardonnay Vineyards situated near the coast, rivers and surrounding mountains produce grapes, which retain beautiful acidity, elegance and purity of fruit.

Kokako Vineyard, Ohiti Valley, Hawke's Bay - *Managed by Bruce Nimon and his team at Kokako Farms.*

Kokako vineyard lies in the Ohiti Valley, uniquely positioned next to the Ngaruroro River and surrounding mountain ranges. The valley experiences very warm days and cool nighttime temperatures. This diurnal shift in temperature produces grapes with naturally high acidity and intense citrus flavours. Formerly an old riverbed the soil consists of silt loam over river gravels.

Resulting wines typically show a flinty minerality, with intense citrus notes

Varietal/ Clone/ Rootstock: Chardonnay/15/10114 Vine Age: Planted 2001 Soil: Silt loam over river gravels

Vineyard & Canopy management: 2 cane arch cane pruned/ Vertical shoot positioning/ Leaf plucked morning sun side. Under-vine grass is encouraged, no herbicides. No Irrigation.

Askerne Vineyard, Havelock North, Hawke's Bay - *Owned and managed by the Askerne Family*

Askerne vineyard is forward of both the Haumoana and Havelock North hills, close to the Te Awanga coast and Tuki Tuki river. The vineyard is classed as plains and benefits from the cooling winds in all directions resulting in wines with naturally high acidity and purity of fruit and elegance. The soil consists of clay, silt and loam.

The wines show a beautiful backbone of acidity with purity of fruit typically lemon notes

Varietal/ Clone/ Rootstock: Chardonnay/ Mendoza Vine Age: Young vines and 25 year old vines Soil: Clay, silt and loam.

Vineyard & Canopy management: Scott Henry Trellising/ Very open canopy

Ascot Vineyard, Havelock North, Hawke's Bay - *Managed by Neil Watson and his team*

High in the hills of Havelock North on a steep north-facing slope approximately 80m above sea level is the small vineyard Ascot Heights. High density planting on a hillside are a unique aspect of this site, creating competition and reducing vine vigor and providing small concentrated berries

Riper stonefruit characters are evident in the resulting wines.

Varietal/ Clone/ Rootstock: Chardonnay/ Mendoza Vine Age: Planted 2018 Soil: Havelock North Clay Pan

Vineyard & Canopy management: Vertical Shoot Positioning/ cane pruned. Minimal irrigation

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MERLOT/ CABERNET FRANC/ CABERNET SAUVIGNON VINEYARDS

The Merlot, Cabernet Franc and Cabernet Sauvignon vineyards are situated inland where former riverbeds once flowed resulting in grapes with intense concentration, colour and depth of flavor and structure.

Apex Vineyard, Bridge Pa, Hawke's Bay – *Managed by Bridget Wilton, Miles Leicester & Sons*

Apex Vineyard borders both the Gravels and Bridge Pa grape growing districts. Formerly old riverbeds the resulting soil is predominately silt overlying gravels. The gravels provide a heat trap and the silt aids in producing wines that have real depth and richness. This vineyard is the major component to our Bordeaux Reds. The narrow rows and high density plantings are a unique aspect of this site, creating competition and reducing vine vigor and providing small concentrated berries. The resulting wines are very soft, plush, pretty and fragrant.

Varietals/Clones/Rootstocks :Merlot /181 Cabernet Franc/Lyons Cabernet Sauvignon/338 Vine Age:Planted 2007 Soil:Silt over river gravels
Vineyard & Canopy Management VSP /Single Cane pruned.Minimal irrigation

Fernhill Vineyard, Fernhill, Hawke's Bay

This vineyard is a little gem, planted solely in Cabernet Sauvignon positioned next to a Quarry. The combination of old vine Cabernet Sauvignon planted on river gravels where once the Ngararohoe river flowed is the ideal heat trap for Cabernet Sauvignon to thrive in. The result is well balanced vines resulting in small concentrated berries. The wines typically exhibit iodine, earth and savoury notes with firm structured tannins

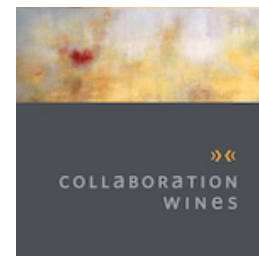
Varietals/Clones/Rootstocks :Cabernet Sauvignon/338 Vine Age:Planted 1995 Soil:Gravels and light silt
Vineyard & Canopy Management Vertical Shoot pruned/ spur pruned Minimal irrigation

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WINEMAKING

At Collaboration Wines our winemaking is traditional and minimalist.

By appreciating the art of blending and understanding the role that oxygen and science play in winemaking we can continue our pursuit of crafting rich, complex and textural wines with no finings, minimal SO2 and minimal or no filtration.

White Winemaking

Chardonnay is hand-picked in 1.5-2 Tonne batches, chilled overnight and whole bunch pressed to new and older French oak barrels.

Hyper-oxidation or browning of the juice is encouraged in the pressings, this creates another dimension, texture and layer to the wine. Indigenous yeasts and malo lactic bacteria complete alcoholic and malo-lactic fermentation, ferments are long and slow, completing dry.

As the wines evolve in barrel un sulphured on lees, regular battonage takes place.

Each barrel is unique and dependant on taste the wines will individually be stirred and sulphured accordingly.

Finally after 11 months in barrel the resulting wines are blended from individually selected barrels and bottled unfinned with a light filtration.

Rosé Winemaking

Cabernet Franc Grapes are hand-picked and chilled overnight with no SO2.

Grapes are then whole bunch pressed direct to a stainless steel tank for over night settling. Oxygen is encouraged resulting in a wine with greater texture and savoury notes.

Juice is racked off heavy lees and fermented long and slow to dry at warmer temperatures of 16-20C.

Ageing on lees for 3 months un sulphured with lees stirring dependant on taste.

Finally the wine is bottled unfinned with a light filtration.

Red Winemaking

Merlot, Cabernet Franc and Cabernet Sauvignon are hand-picked in 0.5-1 Tonne batches, chilled overnight and destemmed as 100% whole berries to 0.5 and 1 tonne open top fermenters.

Cold soaking at 8-10C of the whole berries for 4-5 days allows for a richer, rounder, softer mouth feel and elegant, vibrant aromatics.

Fermentation is long and slow with regular delestage to introduce oxygen, building texture and length to the palate.

Ferments are peaked midway at 30C and completed on skins to dryness a total of 25-30 days dependant on extraction and taste.

The wines are then pressed to new and older French oak barrels where malo-lactic fermentation and barrel ageing takes place over the course of 18-22 months.

As the wines evolve in barrel, aerative rackings and blending are introduced to encourage oxygen thus building layers of depth and interest.

Individual barrels are tasted and blended after a year and a half.

Following 18-22 months in barrel the resulting wines are bottled unfinned and unfiltered.