

# **Foreword**

The NZ Organic Library Stock Wine Awards (Vintage wine awards) were launched in 2018 as a proof of concept, to both discover without doubt how certain wines are ageing, and to then promote the cellaring potential of these wines to consumers.

The concept proved popular among wineries and consumers seeking a validated opinion on a wines cellaring potential. Initially slated to run as an annual event, this has now been refined to a biennial event, judging two vintages (5 and 6 years). This event was focused on the 2016 and 2017 vintages.

2016 was a notable growing season, especially in Central Otago. High temperatures and high rainfall created challenging conditions, but rewarded with a high quality harvest. Syrah and Pinot Noir fared particularly well through 2016.

2017 on the contary was cooler and drier than average, creating lower yields, but high quality fruit, especially for Marlborough's Sauvignon Blanc.

As with previous events, entries are limited to wineries currently holding organic certification. The vintage entered was not required to be organic at the time of harvest

Wines were judged as per the NZ Organic Wine Awards standard scoring criteria and then awarded a corroponding star rating (to differentiate these from the main NZ Organic Wine Awards accolades). A far higher proportion of wines were awarded than our mainstrean award, especially at the higher end of the scale (5 star). we attribute this to both the increased maturity of the wines, but also the competing wineries being more selective about which wines they enter.

If you have any feedback or suggestions with regard to the format, we welcome your response.

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Luke Thomas Awards Director

guess work of a wines short term cellaring potential from our awards, creating greater trust in our findings ".

"We're trying

to remove the

Our goal is to increase the market share of New Zealand's organic wines domestically and internationally

For all enquiries please email: Luke@Organicwineawards.co.nz

For full results and tasting notes visit www.organicwineawards.co.nz www.facebook.com/NZOrganicWine Twitter.com/NZOrganicWA



## Results

Champion Chardonnay: Giesen Single Vineyard Clayvin Chardonnay 2017
Champion Pinot Noir: Peregrine Pinot Noir 2016
Champion Riesling: Amisfield Lowburn Terrace Riesling 2017
Champion Sparkling: Quartz Reef Methode Traditionnelle Vintage Blanc de Blancs 2017



#### \*\*\*\*\* (5 star)

The following wines have been awarded the highest accolades available for 2022. A 5 star library stock rating represents an exceptional wine.

Giesen Single Vineyard Clayvin Chardonnay 2017
Quartz Reef Bendigo Single Ferment Pinot Noir 2016
Quartz Reef Pinot Noir 2016
Peregrine Pinot Noir 2016
Amisfield Breakneck Reserve Pinot Noir 2016
Quartz Reef Methode Traditionnelle Vintage Blanc de Blancs 2017
Terrace Edge 2016 Syrah
Peregrine Charcoal Creek Riesling 2016
Amisfield Lowburn Terrace Riesling 2017



#### \*\*\*\* (4 Star)

The following wines have been awarded a four star rating, or highly reccomended for 2022.

October 30 Chardonnay 2016
The Darling Chardonnay 2016
Quartz Reef Bendigo Single Ferment Pinot Noir 2017
Domaine Thomson 'Surveyor Thomson' Single Vineyard Central Otago Pinot Noir 2017
Two Paddocks The Fusilier, Bannockburn Pinot Noir 2017
The Darling Pinot Noir 2016
Rippon Pinot Noir 2016
Amisfield Breakneck Reserve Pinot Noir 2017
Peregrine Pinot Noir 2017
Terrace Edge 2016 Pinot Noir
Amisfield Chenin Blanc 2017
Two Paddocks Riesling 2017
Terrace Edge 2016 Liquid Geography Riesling
Amisfield Dry Riesling 2017



### \*\*\* (3 star)

The following wines have been awarded three stars, or recommended for 2022.

Quartz Reef Pinot Noir 2017
Two Paddocks Pinot Noir 2017
Rippon 2017 Pinot Noir
Villa Maria Single Vineyard The Attorney Pinot Noir 2017
Amisfield Chenin Blanc 2016
Quartz Reef Pinot Gris 2017
Terrace Edge 2016 Classic Riesling
Amisfield Lowburn Terrace Riesling 2016
Amisfield Dry Riesling 2016





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