

STATION IMPORTS



Station News

The summer of 2010 will find Charles Finny, owner of Kawarau Estate visiting the United States to help Station Imports introduce his wines to a wider audience.

He will be in California in June doing market visits with Diane C Harder Wine Marketing in Southern California and Swirl Wine Brokers in Northern California.

In July, Kawarau Estate is one of five Southern Hemisphere wineries to be featured at the International Pinot Noir Celebration in McMinnville, Oregon and Charles will again visit to personally pour his Pinot Noir to celebrants at the event.

One of the most frequent questions we get when presenting Kawarau Estate wines is: How do you say Kawarau? The official pronunciation is "ka-wah-rauw".

Recent awards/reviews for Kawarau Estate include:

Kawarau Estate Pinot Gris 2008 - 90 Points/Editor's Choice Wine Enthusiast June 2010

Kawarau Estate Reserve Pinot Noir 2007 - 91 Points PinotReport, April 2010

Kawarau Estate Pinot Noir 2007 - 91 Points Wine Spectator, June 2009

Wine News

Just the Facts: Kawarau Estate

Owners:	Charles Finny and Wendy Hinton – Descendents of Central Otago pioneering families, they decided to name the vineyard after the river that flows through the wine growing region, the Kawarau River.
Location:	Central Otago, New Zealand
Sub region:	Pisa/ Lowburn
Date Planted:	1992 – First vineyard planted in this region
First Vintage:	1996
Certified Organic:	First vintage was organic and is the oldest Certified Organic vineyard in Central Otago
Acreage Planted:	27 acres planted in Pinot Noir, 10 acres planted in Chardonnay, Sauvignon Blanc and Pinot Gris
Annual Production:	5000 cases



Ground Control: Nicky Claridge – tricky Nicky keeps everyone organized!

Viticulturist: Cat Maclachlan – Allows grapes to grow without herbicides or pesticides.

Winemaker: Dean Shaw – Central Otago Wine Company - Self proclaimed minimal interventionist winemaker, he crafts single vineyard wines organically.

Why Organic? Kawarau Estate's owners believe that organics give the vines the best platform to express the terroir. Organic production allows this expression to be delivered in an unadulterated form.

What struck me the most (about organic wine) was the depth of flavour... an integrity and naturalness of expression.

Jancis Robinson.com, June 2008

