

WAIRAU & MARLBOROUGH

## SEVEN TERRACES

Seven Terraces Owners: The Empson Family

**Fast Facts**

**Owner:**  
The Empson Family

**Winemaker:**  
Brent Rawstron & Alan McCorkindale

**Established:**  
2003

**Location:**  
Christchurch

**Province:**  
Wairau Valley



### THE HISTORY

Neil and Maria Empson have always shared a passion for wines and so, when they were looking for a new venture in winemaking, it only made sense that they consider Neil's homeland of New Zealand and specifically Marlborough.

To produce wines that are truly representative of the terroir, Neil and Maria are careful to only use grapes from vineyards that contribute distinctive and complementary flavors.

The line at present includes two wines. The first is a classic Marlborough Sauvignon Blanc that exemplifies the region's harmony between racy minerality, flinty elements, and lively tropical nuances. The second wine is a fruit-forward Pinot Noir from Canterbury where the microclimate is well suited for producing wines with balance and finesse.

In 2015, the Seven Terraces bottles were redesigned with new packaging including clean, elegant new labels and screwcap closures to protect the wines from cork taint.

### THE TERROIR

The winery, with its manicured grounds, sits outside Christchurch. The Teviotdale hills shield the vineyards from the cold winds off the Pacific Ocean. Instead, warm winds from the northeast create a microclimate that defines one of the longest growing seasons in New Zealand.



**SAUVIGNON BLANC:** 100% Sauvignon from vineyards situated in the heart of Marlborough's Central Valley. The grapes are harvested mid-March for fermentation and each harvested batch ferments using different yeast strains. Fermentation is temperature controlled, at a maximum of 10°C, in stainless steel tanks. The controlled fermentation maximizes the primary fruit aromas and flavor. After fermentation Alan selects various parcels to make the final blend. This wine

has vibrant fruit aromas of ripe gooseberries, citrus fruits, red capsicums, and passion fruit. The intense flavors of gooseberries and citrus fruits are balanced by the firm finish.



**PINOT NOIR:** 100% Pinot Noir from vineyards located throughout Marlborough and Wairau Valley. Fermentation takes place in closed stainless steel vats with automatic pumpovers. The wine undergoes malolactic fermentation and oak aging with the oak supplied by oak logs. This wine has a medium-density red color. It shows an intense nose of raspberries, black cherries, black Doris plums with spicy characters and complex earthy notes. The palate is medium-bodied with soft tannins and

features sweet red fruits backed up by black pepper, cloves, and spice.