

## THE Newsletter from Terrace Heights Estate – September 2007

Well we have done it!!!! We have changed the labels. A massive task I must say but I believe the changes will take the brand forward and ensure we remain fresh and innovative. We want to portray that THE is more than a label and relate it back to the vineyard and the vital part it plays in the wines, hence the words like “from the ground up” and our strap line “Down to Earth”. In adding these earthy-type colours to portray each wine we are capturing the very essence of the grapes, the vines and the surrounding landscape .THE wines are the great result of how the vintage was on our little piece of The Wairau plains in Marlborough.

The vineyard is looking a picture at the moment. Pruning was finished in plenty of time and now budburst is almost upon us. We are looking forward to a frost-free budbreak and subsequent flowering. Our wetland development areas are starting to mature along nicely and we will be expanding this project again later in the year with more ponds and plantings.

The new THE website will be up and running soon and then we can keep you all up to date on the stuff happening during the year and also it will be an important resource for information about the wines and vineyard.

We’ve also been pretty busy outside the vineyard. We had a stand at the NZ Wine Trade Fair in Auckland and showed the new labels and new vintage wines for the first time – both were received really well – it was a successful event for THE.

It’s also competition time and we have entered the wines into the Liquorland Top 100, The NZ International Wine Show and the Air New Zealand Wine Competition. We know some of the results but they are embargoed – watch this space!!

To enjoy THE wines, just complete the order form attached and we’ll do the rest.

Cheers,  
Steve

### Pinot Gris 2007



*Pears and figs come to mind when sniffing this wine and you can taste them too. An absolute creamy richness in your mouth – it’s got some sweetness but not too much. Oh, and a nice bit of spice*

### Pinot Noir 2006



*The aroma of this wine is awesome – ripe, juicy cherries and plums with some nice spicy oak. There’s lots of flavour – savoury and sweet and it feels really silky in your mouth. A great choice to enjoy with red*

### Sauvignon Blanc 2007



*This wine smells of freshly chopped capsicums and tropical fruit. The taste is great – like really zesty, ripe fruit salad and just-picked garden herbs. A great choice of wine for any*