

The Sisters



'Wine for women who do extraordinary things every day'



www.thesisterswine.co.nz



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The Sisters



Who are The Sisters?

Picture this.....two women getting together over a wine, chatting about life and how there is never enough time and how lucky we are to have such great girlfriends who always understand. Sound familiar?

Well, when a group of women, who just happen to work in the wine industry, got talking over a glass about how crazy life is juggling all the things we do, it just seemed natural to create a special range of wines to inspire all women.

We wanted to create wines that you as women could enjoy, on your terms. We understand that time is the single largest commodity in your lives today as we juggle the demands of our career, family, relationships, home and community. Add to that the media bombardment of how to achieve more in less time, how to climb the career ladder, how to raise perfect children, how to cook the perfect meal and it's no wonder we hardly ever draw breath, let alone stop to consider that we're already accomplishing a whole lot.

Everything we do at The Sisters, from making delicious, appealing wines to sharing stories, inspiration and information on our website and social profiles, is designed to inspire you to take time for yourself, time for your girlfriends and time to celebrate the here and now. We hope to facilitate some great events across New Zealand to celebrate these friendships, but hey, don't wait for us, you can get together with your girlfriends anytime!

These wines were born from an innate understanding of women's hectic lives. The Sisters wine is all about celebrating who we are, what we achieve and the girlfriends who are right there beside us.

The Sisters wine - for women who do extraordinary things, every day. That's us.

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Our Winemaker

Rebecca (Bec) Wiffen is the winemaker for The Sisters. With strong Marlborough roots – her family has owned property in the area since 1907 – Bec was first introduced to wine when her grandmother planted grapes on the family property in the early 1980's.

Since then Bec has worked for several New Zealand wineries as well as gaining valuable experience overseas with stints in the Napa Valley (USA) and Alsace and Languedoc (France).

Happiest when she is super busy, Bec thrives on the adrenaline rush of vintage – “The picking decisions, the fruit flavours, the organisation that goes with it all. Even the early morning starts.” Bec can usually be found two steps ahead of everyone else (in every sense) and raring to go!

When not making wine, Bec loves keeping up with all things sport – especially cricket, netball and rugby – organising Wine Options nights and spending time with friends and family. Spare time is not something she generally has...with after work activities such as farming (running the 91ha farm she lives on), cooking for and playing with her young family.



Winemaker: Rebecca (Bec) Wiffen

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2015 PINOT NOIR

About the vintage

A dry, warm summer with record temperatures meant an excellent flowering period over December with near perfect ripening conditions and a fairly intense harvest period. The warm days were moderated by cold nights, slowing the ripening down at just the right time to allow the fruit the all-important hang time to develop its array of flavours.

The winemaking

Made from grapes from three of our company vineyards, we were able to blend to the exact style we wanted. Firstly the fruit underwent cold maceration for just under a week, prior to small-batch fermentation. After two to three weeks on skins the wine was pressed off. 75 % was matured in barrel (predominantly older oak, three to five years old) for ten months while the rest remained in tank. The wine was traditionally fined using egg white.

What the wine is like

Bright ruby red, this fruity Pinot Noir offers an enticing nose of ripe, berry fruit. It is juicy and smooth with a velvety texture and lots of sweet raspberry and cherry flavours together with a touch of spice. Gentle tannins provide backbone but don't overpower this attractive wine.

When to enjoy

This is the perfect red for any occasion – gentle enough to enjoy on its own yet substantial and flexible enough to go with a wide variety of dishes. Serve at room temperature, although you can enjoy this wine after half an hour in the fridge on a warm day.

Suggested food pairings

Pinot Noir loves food, especially roast lamb, game, ham, seared salmon, seared tuna, Asian flavours and anything off the barbecue.

Alcohol content 13.5%

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2017 SAUVIGNON BLANC

About the vintage

From bud-burst on, the 2017 growing season was warm and dry which led to good flowering and fruit set. Summer arrived with typically warm days although there was above average rainfall during February and then again during April. Our carefully managed yields meant we achieved satisfactory ripeness levels and could therefore harvest the Sauvignon Blanc before the major rain period had a significant effect on fruit quality. The resulting wine possesses lovely, lifted passionfruit characters and displays the typically pronounced varietal character and flavour profile that we all enjoy.

The winemaking

The grapes were machine harvested during cool early morning temperatures. After careful destemming and pressing, free run and lightly-pressed juice was cold settled for 48 hours then racked and inoculated with a selected yeast strain to maintain freshness and fruit character. Fermentation was carried out in stainless steel tanks, after which the wine was held on lees prior to blending and bottling.

What the wine is like

This Sauvignon Blanc delivers everything you'd hope for from this classic Marlborough varietal. Fresh and forward with a combination of passionfruit aromas and flavours combined with citrusy tones. A dry wine, though with such flavoursome fruit, the impression is off-dry. Juicy and succulent on the palate with a supple texture and good length of flavour, culminating in a crisp finish.

When to enjoy

Anytime you feel like a glass of uplifting, fresh white wine! The quality and style means that it can be enjoyed anytime over the next few years but it's really a wine designed to celebrate the here and now. Serve chilled.

Suggested food pairings

Although ideal as a refreshing glass of wine on its own, this Sauvignon Blanc is a perfect match with seafood, salads, Asian flavours, tomato-based sauces and much more.

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2016 PINOT GRIS

About the vintage

2016 was a picture perfect season. Plenty of warm dry weather with rain just when we needed it. The warm days were balanced by cool nights, slowing the ripening down at just the right time to allow the fruit the all-important hang time to develop its array of flavours.

The winemaking

The grapes were machine harvested during the cooler night and early morning temperatures. After careful destemming and pressing, free run and lightly-pressed juice was cold settled for 48 hours then racked and inoculated with a selected yeast strain to maintain freshness and fruit character. Fermentation was carried out in stainless steel tanks, after which the wine was held on lees for three months prior to blending and bottling.

What the wine is like

The Sisters Pinot Gris 2016 has a wonderfully inviting nose of peach and nashi pear. Beautifully balanced, this wine is off-dry and packed with concentrated stonefruit flavours complemented by a hint of spice. The texture is smooth and weighty, leaving a lasting impression which makes it very appealing. Gentle acidity makes for a beautifully balanced wine that is perfect to enjoy on its own or with light or spicy dishes. 13.5% alcohol.

When to enjoy

Anytime you need a sumptuous, impressive and enjoyable Pinot Gris! Everyone can enjoy the approachable style of this wine. Serve chilled.

Suggested food pairings

This wine is a pleasure to enjoy as a glass of wine on its own, or with any number of foods. It is perfect with Indian dishes – Chicken Tikka for example and also Thai food such as green curries and those that fall into the 'fusion' bracket. It's also great with salmon, smoked foods and soft cheeses.



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2016 ROSÉ

About the vintage

2016 was a picture perfect season. Plenty of warm dry weather with rain just when we needed it. The warm days were balanced by cool nights, slowing the ripening down at just the right time to allow the fruit the all-important hang time to develop its array of flavours.

The winemaking

Ripe, juicy Pinot Noir was picked in the cool of the early morning from our company vineyards and rushed into the winery. It was gently crushed and left on the skins for just a few hours in order to extract colour and lovely berry fruit flavours. The juice was then transferred to stainless steel tanks and cool fermented to help retain the bright, fresh aromas and flavours.

What the wine is like

Bright pink in the glass, the Pinot Rose 2016 is made from 100% Pinot Noir. With a gentle nose of ripe, juicy raspberries and a touch of toffee apple, this off-dry Rose is very appealing and easy to enjoy. Supple with a tinge of sweetness from the ripe fruit, the palate is seamlessly smooth with lovely red berry characters. This wine doesn't require food, but is equally as good with light flavoured dishes, pizza and pasta, salmon, salads and platters of nibbles. 12.5% alcohol.

When to enjoy

Serve chilled as a pre-dinner drink to enjoy with cheeses and nibbles or just to relax with at the end of the day. This approachable yet classy wine is the solution for many occasions – especially if you're not sure whether to open a red or a white!

Suggested food pairings

Light pasta dishes, rice dishes such as paella or risotto, seafood, pates and terrines, salads – great with a Caesar salad! Sushi and other Japanese foods, pizza, cheeses – including goat's cheese – mildly spiced curries.





Frequently Asked Questions

Q: Who makes The Sisters wines?

A: A talented young winemaker from Marlborough called Rebecca Wiffen.

Q: Where are the vineyards?

A: In the Wairau Valley, the Waihopai Valley and the Awatere Valley in Marlborough in the north east of New Zealand's South Island.

Q: Who are The Sisters?

A: All of us girls who juggle careers, family, home, friends and community on a daily basis!

Q: What makes these wine different?

A: They are different because they have been created from an innate understanding of women's lives. We wanted to make wines to inspire today's women to acknowledge and celebrate their achievements - the extraordinary things they do, every day.

Q: Do these wines need food to go with them?

A: The wines have been made in a style that is easy to enjoy – they are fruit-driven but balanced, meaning they can be enjoyed with or without food.

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