

## **Richmond Plains wins first ever gold medals for organic wines in Hong Kong**

Nelson based organic vineyard Richmond Plains has just won the first gold medals ever specifically awarded by the Hong Kong International Wine Challenge for organic and biodynamic wines.

Richmond Plains has won two gold medals: for Richmond Plains Sauvignon Blanc 2010 and Richmond Plains Chardonnay 2009.

In fact, Richmond Plains has won medals for all its entries at this show, with Richmond Plains Nelson Pinot Noir 2010 and Richmond Plains Nelson Blanc de Noir 2010 both awarded silver medals. The latter is a rare style – white wine made from Pinot Noir grapes.

Lars Jensen, who owns Richmond Plains with his wife, Sam, says the results are exceptionally pleasing, coming from a very respected international wine competition in the world's fastest growing wine market.

“Our philosophy at Richmond Plains is to produce delicious wine – while truly working with nature,” he says. “By carefully growing and nurturing our vines using natural, organic and biodynamic methods and harnessing all that nature has to offer, we can truly express the vineyard's character or terroir in our wines.”

Established in 1991 and exclusively organic since inception, their small family vineyard in Nelson is an organic and biodynamic specialist – the first New Zealand winery to achieve both certifications. Richmond Plains produced New Zealand's first ever Sauvignon Blanc, Pinot Noir and Blanc de Noir from certified organic and biodynamic grapes.

Winemaker Steve Gill says he is delighted with the recognition. “Winning two gold medals is fantastic! Richmond Plains' future is looking very bright and these awards show that organic wines can taste wonderful as well as be good for you and the environment.”

The gold medal winning *Richmond Plains Sauvignon Blanc 2010* has delicious gooseberry, passionfruit, lime and citrus aromas and flavours with a long zesty finish. *Richmond Plains Chardonnay 2009* is fragrant and fruity, displaying ripe peach, nectarine with a hint of nutty characters.

Both these pioneering award winners carry a recommended retail price of NZ\$19.95 and are sold via specialty wine shops and the Richmond Plains cellar door.

### **For more information or samples, please contact:**

Lars Jensen 03 544 7585 or 0274 486 666  
[lars@richmondplains.co.nz](mailto:lars@richmondplains.co.nz)

or visit [www.richmondplains.co.nz](http://www.richmondplains.co.nz)

## **About Richmond Plains**

An 8ha family-owned vineyard near Nelson, Richmond Plains has a passionate and committed team driven by the strong belief in truly working with nature. By using organic methods to grow and nurture their vines, without the use of synthetic chemicals, Richmond Plains can naturally express the vineyard's character in their wines, preserving the natural environment for future generations and providing a healthy choice for consumers.

Richmond Plains has been certified organic since 1992 and in 2008 became the first New Zealand vineyard to carry both organic and biodynamic certification. The vineyard was also the first to produce certified organic versions of New Zealand's signature varieties – Sauvignon Blanc and Pinot Noir.

Eco-friendly in all that it does, Richmond Plains employs the best environmental practices in the vineyard, organically and biodynamically harnessing all that nature has to offer. Their winemaking is also certified organic. As New Zealand has no biodynamic standards for winemaking as yet, Richmond Plains has taken the initiative to follow international biodynamic standards in the winery for the first time with the winemaking of their Richmond Plains Pinot Noir 2010 – demonstrating the depth of their commitment to marketing environmentally friendly wines.

The vineyard owned by environmental idealists Lars and Sam Jensen is a carbon sink, i.e. more carbons are being put back into the earth through compost and mulching, etc. than is being used in the production of its wines.

Because no synthetic chemicals are used in the making of Richmond Plains wines, there are no residues that can find their way into the wine where it can be harmful to humans or into the environment where it can upset the natural balance.

Richmond Plains is an eco-friendly adventure that can be shared by wine lovers who cherish their health and want to contribute to caring for our planet.

Richmond Plains includes six wines in the range that are produced from certified organic and biodynamic grapes: Sauvignon Blanc 2010, Chardonnay 2009, Blanc de Noir 2010, Pinot Noir 2010, Admiral Merlot Malbec Cabernet Franc 2010 and Aries Late Harvest Pinot Noir 2008.