

Nazaaray

ESTATE WINERY
MORNINGTON PENINSULA



Handcrafted ... Single vineyard wines ... Made on site

Nazaaray or ‘beautiful visions’

Nazaaray Estate is owned by winemaker Paramdeep Ghuman and his doctor wife Nirmal, who emigrated to Australia in 1981 from India. Paramdeep was 30 years old when he tasted his first glass of wine on the flight over to Australia from India. Between 1996 and 2000 they successfully established one of the smallest commercial vineyards on the Victoria’s Mornington Peninsula. It’s a region becoming known throughout the world for the local cool climate which encourages wines of great elegance, finesse and intensity of flavour.

Just six acres are planted to Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc and Shiraz, and approximately 800 cases of wine are produced each year. The estate follows the fine traditions of artisan winemaking...exemplary viticulture, no irrigation once vines are established, low yields, hand harvesting and small batches of handmade wines.

Paramdeep is one of the few winemakers on the Mornington Peninsula who makes his wine onsite, so the grapes are in perfect condition when they reach the winery immediately after picking. The result is award-winning wines of exceptional quality which are cellared before release. Each wine reflects both its individual terroir and the ideal growing conditions of the Mornington Peninsula’s cool maritime climate.

Wines are available for tasting at the vineyard in the cellar door or on the viewing deck overlooking the estate where kangaroos often bound through the paddocks. Two vintage 1930’s train carriages add a whimsical note. Nazaaray’s mission is to prove Indian food does match with fine wines.



2020 Estate Chardonnay – Gold Medal Adelaide Wine Showcase

2018 Bangles Pinot Noir – Gold Medal at Adelaide Wine Showcase

2016 Bangles Pinot Noir - Gold Medal at Adelaide Wine Showcase

Nazaaray wines are found on some of the best tables in Australia, including a number of distinguished restaurants

Viticulture

The 50 acre Nazaaray Estate is the southern most winery on the Mornington Peninsula. It’s location and orientation encourage a long, slow ripening season which produces fruit of outstanding quality and high natural acidity.

Paramdeep has a resolute focus on optimum vine management, believing that 85% of wine quality comes from the vineyard.

Sustainable practices

Most vineyards are a monoculture. Twenty years ago at Nazaaray more than 5000 trees and bushes were planted. One thousand Australian native trees are planted between the vine rows to create separate vineyard areas and to harbour desirable insects, lessening the need for chemical sprays. Regular mulching for years with hay, keeps the roots cool, kills weeds and is improving soil quality through the creation of deep rich humus. The recent introduction of free range hens and baby doll sheep is yet another step in the vineyard’s aim of sustainability.

Beneath the red clay soil are ancient mineral rich volcanic deposits. Vines are only irrigated for the first few years until the roots are established. The roots are forced to seek water deep in the soil, and therefore true expression of terroir manifests.





Winemaking

In search of the true expression of terroir in his wines, Paramdeep has long been a student of traditional Burgundian wine making techniques. Pinot Noir is one of the most temperamental of grape varieties and it is Paramdeep's prime focus. Multiple clones have been planted in the vineyard: MV6, 114, 115, D2V5, D2V6, D5V12, 777.

Due to the vineyard's cooler location at the southern most tip of the Mornington Peninsula and its long, slow ripening season, the natural acidity of the grapes is usually high at harvest.

Varying percentages of whole bunch fermentation are used with different clones and this depends on the quality and ripeness of grapes in each vintage. Fermentation takes place naturally in open vats with indigenous yeasts. The ferment is regularly plunged to maximise colour and flavour extraction.

The fermented must is gently hand-pressed in a basket press. The purity of flavour and character of the grapes is perfectly captured. The Pinot Noir is aged only in French Oak (new and old) for at least eighteen months and bottled under screw cap. Normally the wine is released after cellaring Pinot Noir for approximately two to three years.

Pinot Noir was first produced at Nazaaray in 2001. As the vines have matured, the wines have evolved and developed in character from a fruitier style to a spicier spectrum with fine tannins and intense, complex flavours.

Winemaking for Shiraz involves de stemming, crushing, barrel fermentation. All white wines are aged in oak with a controlled use of new oak. The Chardonnay grapes are put through malolactic fermentation which enhances the richness and texture of the wine. Paramdeep's preference is to make the Pinot Gris in a dry Alsatian style and at the medium end of the luscious scale. Nazaaray Pinot gris shows typical Mornington Peninsula characters of pear, rose petals and hints of musk. The natural acidity of the grapes at picking is high, due largely to Nazaaray Winery's cool exposed site.

Location coordinates	38.51°S; 145.064°E
Vineyard Elevation	150 metres
Soil	Fertile red basalt clay soil and mineral rich volcanic deposits.
Climate	Cool, with Antarctic maritime influence
Heat degree days	October – April
Growing season rainfall	320-386 millimetres
Relative humidity	October – April 3pm average 55%
Varieties	Pinot Noir 1.5 ha, Pinot Gris 0.4 ha, Sauvignon Blanc 0.2 ha, Chardonnay 0.4 ha, Shiraz 0.1 ha
Planting density	360 -450 vines per ha; orientation North South
Trellising	VSP
Average Vine Age	22 years
Rootstock	Mixed Telecki and own
Pinot Noir clones	MV6, 114, 115, D2V5, D2V6, D5V12, 777
Flowering start date	Approximate third week in November
Harvest	Mid March to mid April
Yield	Cropping is less than 0.8 tonnes per ha. Low yield of 8 tonnes across the whole vineyard

For information on our current vintages of Pinot Noir (Reserve and Estate) Shiraz/Syrah, Chardonnay, Pinot Gris and Sauvignon Blanc, please see our wine tasting notes on our website:

www.nazaaray.com.au

- Cellar Door hours are 11am – 4pm Saturday and Sunday and by appointment Mondays and trade visits are warmly welcomed.
- All sales of Bangles Pinot Noir and Cellar Door tasting fees contribute to establishing solar water pumps in India to help the bengal tiger survive.
- Nazaaray continues to establish a Biolink for koalas by involving neighbours and customers in local plantings throughout the year





Nazaaray Estate Winery

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