

# THE YOUNG GUNS OF GISBORNE



**JANEY HALLIDAY**  
AGE 34  
COMPANY VITICULTURIST  
- RIVERSUN NURSERY

Australia and a vintage in Central Coast, California. It was my return from California that bought me to Gisborne to work for Pernod Ricard, but as much as I loved being in the winery, I knew I wanted to get back to

the vineyard with soil under my feet rather than concrete. I was offered a Viticultural technician position with Villa Maria based in Gisborne, which was lucky for me as I quite liked Gisborne. I was with Villa for three years in which time the vit tech job expanded to include grower liaison responsibilities. In 2012 I needed a new challenge in life so I interviewed and was accepted for the company viticulturist position for Riversun Nursery.

**What Do You Enjoy Most About Your Job?**  
Riversun has given me challenges in spades. As well as keeping my finger on the pulse with all things viticultural, I'm very involved in the research and development program. I love that there is no ceiling to my job, as a company we are always trying to improve our product

or processes. Sustainability and growing responsibly has become the number one priority for Riversun, whose goal is to become fully sustainable with emphasis on organic and biodynamic practises by 2020. This really speaks to me as a viticulturist as I believe that our biggest asset as a human race is the health of our soil, without it we have nothing. The R&D program keeps me out of trouble researching, trialing and re-trialing new products and practices to enable us to reach our goal.

**What Do You Enjoy Most About Gisborne?**

Gisborne has a fabulous growing climate and has a very active and inclusive winegrowing community. Gisborne's climate, aspect and rich fertile soils support a vast array of fruit, vegetables and stock. Not to mention a terrific selection of wine. It has a very small community, most of whom were born and bred here. However as an immigrant to Gisborne I have found the community nothing but welcoming and friendly.

**When You're Not Growing Grapes?**

I'm riding or working with my horses. Them, my terrier, and I should mention by husband, are the constants in my life. No matter how exciting daily Riversun life can get, they are always counted on to bring me back down to earth.

**It Sucks When.....**

You think you're on to a winner and a trial set is looking really

good, and then it gets tractor blight and you have to start again. Thankfully that doesn't happen too often.

**Your Favourite Wine?**

My favourite Gisborne wine at the moment would have to be Millton Estates Viognier, the 2013 is outstanding. However, the wine varietal I would crawl over hot coals for is a good Italian Barbera.

**Which Wine Region Excites You Most Right Now?**

This is a bit of loaded question, because I have to say my own. However, in this case it's true. Gisborne has had some really tough times, but Gisbornites seem to be a tenacious bunch, and we're trying really hard to re-define ourselves. We used to be known as the Chardonnay capital of New Zealand and although we are trying really hard to re-establish that title, we also want the world to know that Gisborne grows some fabulous alternative whites and aromatics.

**Future Aspirations?**

Although in the scheme of things I have been working in the wine industry for a fairly short time, I'm lucky enough to be working for a company that lends itself to fulfilling any career aspirations I may have. In saying this I would love to do a couple more vintages abroad, Italy would be top of my list.

I would love to spend some time studying ampelography with the French amelographer Jean-Michel Boursiquot.

However, more immediately

**How Long Have You Worked In Gisborne?**

6 years

**What Brought You Here?**

I was coming home after a stint of working aboard so I was applying for jobs all over the country. I took a vintage winemaker's job with Pernod Ricard to give me time to find something more permanent. Being a South Islander from Nelson, I must admit I had to look at a map to find out where I was off to.

**Where Have You Travelled In The Wine Industry To Get Here?**

I finished a bachelors degree of Viticulture and Oenology at Lincoln University in 2006 and was accepted on the Matador Scholarship programme which gave me a year working in Marlborough, a season in Langhorne Creek, South

I am working hard to have my young dressage horse compete at a national level and do well at Horse of Year this coming

season. I should probably try to find some time for my husband and think about starting a family at some stage too. ■



**JASON COOK**  
AGE 35  
ASSISTANT WINEMAKER,  
INDEVIN NEW ZEALAND

down to earth and mostly relaxed (see tropical cyclone) bunch of people. There is an extraordinary resource of experience to tap into at the Indevin Gisborne Winery with workmates who have 20+ years experience dragging hoses, growing grapes and making wine in the region.

**What do you enjoy most about Gisborne?**

The variety of the wines I am exposed to here in Gisborne.

Our season

**How long have you worked in Gisborne:**

Six years

**What brought you to Gisborne?**

I first came to Gisborne to study grape growing and winemaking at Tairāwhiti Polytech (now EIT) in 2009. Friends and contacts gained during this time led to further opportunities in the Gisborne wine industry post-study.

**Where have you travelled in wine to get here?**

All over the Poverty Bay Flats... Aside from a season spent as vineyard hand on Waiheke Island, all of my wine industry experience has been gained in Gisborne. A vintage or two abroad is definitely on my to-do list.

**What do you enjoy most about your job?**

The people I work alongside here in Gisborne are a fantastic,

begins early (late February) with Chardonnay and Pinot Noir harvested for méthode traditionnelle. Every year we see fantastic Chardonnay through the gate for the tank and Barrique fermented table wines. Floral Muscats, fresh and fruitful Pinot Gris and intensely perfumed Gewürztraminer all do fantastically in and around the Poverty Bay Flats.

**When you're not making wine or growing grapes?**

I am sourdough culturing, slow motion DIY'ing around the house, playing bass guitar in front of the mirror or enjoying Gisborne's amazing beaches with my beautiful family.

**It sucks when....**

You are told you can expect a tropical cyclone mid-harvest.

**Your favourite wine?**

Is the wine in front of me... which is usually something local and of late, something from the ▶

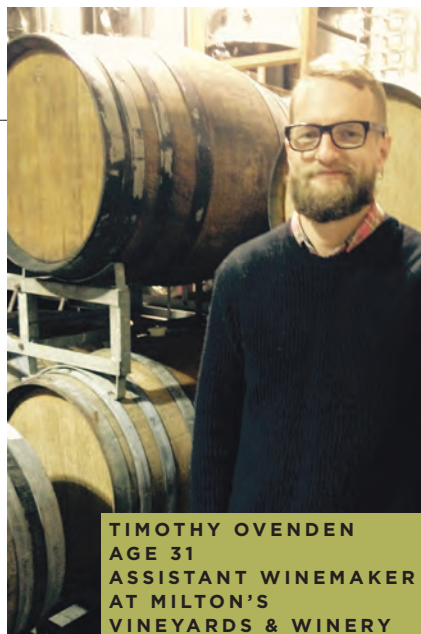
ridiculously good 2013 vintage. Current faves: Garagiste 2013 Chardonnay (Intense fruit, oak and butterscotch all in the right places), Family Company 2013 Gewurztraminer (Rich, oily, intensely perfumed), Honorary 2013 Viognier (Barrel fermented, textured and rich Viognier in all it's Apricot glory).

**Which wine region excites you most right now?**

Gisborne. We are New Zealand's best-kept (and most obvious) wine secret. Our wines are always characterful, sometimes complex, sometimes not, always enjoyable and affordable. The people's wine region!

**Future aspirations?**

Keep learning, keep making and keep spreading the 'good word' about Gizzy wine. I also have aspirations for Rugby World Cup Glory later this year for Sir Richard and the boys. ■



**TIMOTHY OVENDEN**  
AGE 31  
ASSISTANT WINEMAKER  
AT MILTON'S  
VINEYARDS & WINERY

**How long have you here?**

Four and a half years

**What brought you to Gisborne?**

My wife and I were both born and raised on the East Coast, this place is a part of who we are, the culture and the climate were how we wanted to raise our kids.

**Where have you travelled in wine to get here?**

My three beautiful daughters have taken priority over travel so far, but I am looking toward Burgundy or Oregon in future.

**What do you enjoy most about your job?**

The chance to create amazing wines from beautifully nurtured biodynamic fruit. Working with inspiring and creative people. Also the food during vintage is

incredible.

**What do you enjoy most about Gisborne?**

The beaches here are stunning, and enjoying them with great food, and wine, amazing whanau and friends is what life is all about

**When you're not making wine or growing grapes?**

Raising my girls, playing trumpet in a local funk band and cooking for my wife and friends.

**It sucks when....**

The beautiful friends you work with over vintage depart for greener pastures, their mothers cooking or northern vintages. It sucks but I know I'll see them again soon.

**Your favourite wine?**

I'm not sure if I have a favourite wine yet, but Millton's Libiamo is fantastic, the food/wine combinations with natural wines are a revelation.

**Which wine region excites you most right now?**

Gisborne, I know it's cliché and a bit bias, but the potential here for exploring new varietals, philosophy, and techniques is exciting.

**Future aspirations?**

I'm loving what I'm doing, anything beyond this is a bonus. ■