

RENDEZVOUS GRAND HOTEL AUCKLAND

KATSURA RESTAURANT



Folium Vineyard is an 8ha vineyard located in the Brancott Valley, Marlborough and managed by Japanese winemaker Takaki Okada, where he believes that winemaking starts in the vineyard. Their soil was created by the ancient glacial action and river system. Low vigour clay-based soil in their vineyard can retain sufficient moisture during dry summers to balance the growth of the vines without using irrigation systems.

Original planting of Sauvignon Blanc and Pinot Noir in their vineyard was in 1996, followed by the second planting in 2003. Detailed care in the vineyard is carried out through the growing season to produce high quality fruit. Fruits are hand-harvested at optimum ripeness and carefully crafted by using classical techniques into wines which express the characteristics of the site.

“All the efforts in vineyard and winery is to express the terroir of Folium Vineyard.” Takaki Okada



FOLIUM WINE DINNER

FOOD FOR WINE | WINE FOR FOOD

JAPANESE SCALLOPS | PRAWN SASHIMI | YUZU

FOLIUM | SAUVIGNON BLANC | MARLBOROUGH

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GREEN TEA SOBA NOODLES | SQUID | PONZU

FOLIUM | RESERVE SAUVIGNON BLANC | MARLBOROUGH

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DUCK BREAST | MISO

FOLIUM | PINOT NOIR | MARLBOROUGH

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VEAL | JAPANESE VEGETABLES

FOLIUM | RESERVE PINOT NOIR | MARLBOROUGH

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SAKE CRÈME BRULÉE

HAWKES | LAST HARVEST | VIOGNIER | HAWKES BAY

FRIDAY 8th AUGUST 2014