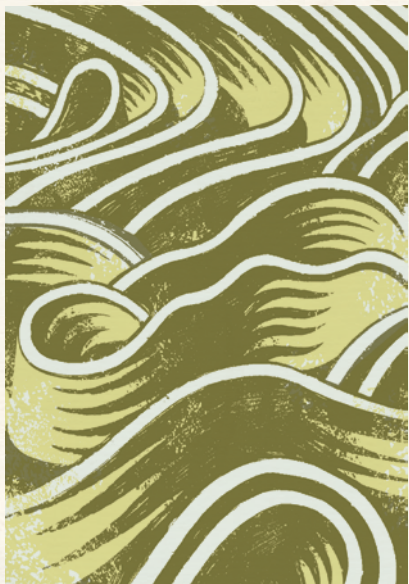


DURVILLEA

M A R L B O R O U G H



"All along Marlborough's wild coast, clinging to rocks at low tide is the seaweed Durvillea. We know it as bull kelp or rimurapa, and its strong lines, shapes, textures and colours mirror the depth and complexity of flavours found in our wine.

The Durvillea Pinot Grigio grapes are grown in the Waihopai and Awatere Valleys of Marlborough. The grapes are harvested at precisely the right moment and I preserve the purity and intensity of flavour in my winemaking."

Simon Waghorn – Winemaker

2011 Marlborough Sauvignon Blanc

VARIETY

100% Sauvignon Blanc

GRAPEGROWERS

The Lissaman, van Asch, Hammond and Saunders families.

LOCALITY

Awatere Valley (68%) and Waihopai Valley (24%) and Brancott Valley (8%), Marlborough, NZ.

SPECIFICATIONS

Alcohol: 13.5%

Residual sugar: 3.2 g/l

pH: 3.32

Titrateable Acidity: 7.0 g/l

VITICULTURE

Climate The early growing season had useful rains and few winds, aiding grapevine health. The ripening period was dry and mild, allowing balanced acidity and good flavours at moderate sugar levels.

Soils Free-draining stony, silt and sandy loams from a greywacke alluvium.

Vine Management Standard trellis with vertical shoot positioning, pruned to 3 or 4 canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Between the 30th March and 20th April, 2011.

TASTING NOTES

Colour/Appearance Pale lemon-straw with green highlights.

Aroma/Bouquet White-fleshed stone fruit, currant leaf and a whiff of jalapeno and tobacco.

Palate Medium-bodied with rich white stone fruit, gooseberry and mandarine flavours, mineral texture and long, crisp and clean finish.

Cellaring Already drinking well and likely to improve over the next 18 months.

Suggested Foods Leafy summer salads, pacific rim and Thai-style cuisine featuring aromatic herbs such as mint and coriander, fresh oysters and seafood of all types.

Serve Lightly chilled

WINEMAKING

The fruit was machine harvested during the cooler evening hours and immediately transported to the winery. Once there, it was de-stemmed and gently pressed to maximise the flavours of the fruit. Cool juice was then racked for clarity, and fermented at low temperature with select yeast strains to retain the vibrancy of the fresh fruit flavours.

Simon Waghorn

Winemaker Simon Waghorn