



2013 Sauvignon Blanc

VARIETY

100% Sauvignon Blanc

GRAPEGROWERS

The Jones, Hammond, van Asch and Lissaman families

LOCALITY

Awatere Valley (40%), Wairau Valley (32%), Waihopai Valley (28%), Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	2.5 g/l
pH	3.38
Titrateable Acidity	7.0 g/l

VITICULTURE

Climate A typical season in Marlborough, with a dry and mild harvest and growing degree days just above the long-term average. Spring rains, and less of the blustery summer winds, ensured plenty of groundwater and healthy vine canopies

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 Dates Between the 3rd and 14th of April, 2013

TASTING NOTES

Colour/Appearance Pale lemon-straw with green highlights

Aroma/Bouquet Lime zest, gooseberry and lime flavours

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

Cellaring This wine is ready now, and will remain at peak drinking over the next 3 years

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

Serve 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

Bottled 12th November, 2013

Winemakers Simon Waghorn