



Winemakers Tasting Notes

2011 MARLBOROUGH LATE HARVEST SAUVIGNON BLANC



VINTAGE NOTES

The superb 2010 vintage was always going to be a tough act to follow! The 2011 growing season approached this challenge from all angles. The sun shone, it rained, we had dry winds and periods of high humidity - often all in one day! There really seemed to be no settled pattern to the weather at all. The only defining factor to this growing season was that the right thing occurred at the right time. When the vines were flowering the conditions were perfect leading to a very good fruit set. Rain fell at key moments which resulted in soil moisture levels remaining well charged. Then, finally, at the moment that matters most - harvest, we got a good clear run and were able to get all the Sauvignon Blanc for table wine into the winery in peak condition.

This block of Sauvignon ripened early during the vintage and we tagged it as having potential to make a sweet wine. Nature was on our side with noble rot settling in and causing perfect dehydration of a good portion of berries. Our patience had paid off, the gorgeous raisined fruit with very high sugar and flavour concentration for our late harvest Sauvignon Blanc was ready.

VINIFICATION

We hand picked the grapes one freezing morning in May. These berries were crushed and pressed a first time. The juice from the initial pressing was chilled then returned to the press for the skins to "soak up" and obtain a little more of the precious nectar from a second pressing. The juice was settled then fermented in a small tank, a slow affair due to the high concentration of sugars in the juice. We finally bottled in October of 2011.

As with all my wines, this Sauvignon Blanc is best when consumed with great food & good friends!

COLOUR

The wine has a golden hue.

NOSE

When released in Nov 2011, this late harvest wine was showing delicate aromas of ripe stone fruits, honey and subtle hints of its Sauvignon Blanc parentage.

PALATE

Rich & viscous with a great acid balance which keeps this wine from being cloying. Delicate flavours of apricots, mandarin, candied tropical fruits and honey make this late harvest sweetie a perfect partner for poached pears and mascarpone. Luscious.....!

HARVEST DATE
May 2011

VINEYARDS
100% Marlborough
New Zealand

VARIETIES
100% Sauvignon Blanc

BOTTLING DATE
October 2011

WINE ANALYSIS
Alc. 11.5%
RS. 270 g/L
pH. 3.60
TA. 9.7 g/L