



Winemakers Tasting Notes

2011 MARLBOROUGH 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 fruit into the winery in peak condition. Prior to harvest a lot of work took place in the vineyard to manage the vigorously growing canopies along with shoot and fruit thinning to reduce crop loads after the strong flowering. All in all a very hands on season out in the field which has produced great results!

COLOUR

This wine has a delightful light lime colour

NOSE

Aromas of passionfruit, citrus, jalapeno pepper and currant leaf

PALATE

On the palate, rich flavours of tropical and citrus fruits are complemented by fresh herbaceous notes. Well defined acid ensures the flavours roll out to a long dry finish. There is great flavour persistence in this distinctly Marlborough Sauvignon Blanc.

VINIFICATION

The 2011 Sauvignon harvest from Marlborough provided some fantastic aromatics. The fruit for this Sauvignon Blanc was grown in the Hawkesbury, Lower Wairau & Awatere Valley sub regions of Marlborough. Each parcel of fruit was chosen for its specific contribution to the aroma, flavour and structure of the resultant blend. In order to encourage the flavours of each individual vineyard parcel to come through in the final blend I've kept the winemaking deliberately simple.

The grapes were harvested, pressed and cold settled over a period of 48 hours. After racking off juice lees, a long, cool fermentation with selected yeast strains took place. Post fermentation, the components were blended, stabilised and bottled with a screwcap closure to retain freshness.

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

HARVEST DATE
March - April 2011

VINEYARDS
100% Marlborough
New Zealand

VARIETIES
100% Sauvignon Blanc

BOTTLING DATE
August 2011

WINE ANALYSIS
Alc. 13.5%
RS. 2.5 g/L
pH. 3.29
TA. 7.6 g/L