



TASTING NOTES: Sauvignon Blanc 2014

OUR **Sauvignon Blanc 2014** is a very aromatic wine, fruit driven but technically dry. It has ripe zesty fruit flavours of lychees, passionfruit and gooseberries balanced by green tomato stalk and capsicum flavours. It has a beautifully balanced palate.

It is 100% Sauvignon Blanc, Single Vineyard from our vineyard in the Awatere Valley, Marlborough, New Zealand.

Winemaker: Eveline Fraser

Cellaring: Will age perfectly over the next 3+ years

Closure: Screw caps to maintain quality.

Serving Temperature: Lightly Chilled 8-12°C

Food Match: Fine seafood, chicken dishes and salads, asparagus

Seasonal Conditions: The 2014 Season will be remembered for being a very early harvest, as a result of a warm summer. Fruit cropping levels were about 10% above “normal” fruiting levels. The weather at harvest began well but became cooler and more cloudy after the 7th April. Great flavours developed earlier in the harvest allowing us to pick the fruit in parcels as the blocks reached their optimum maturity. The grapes were machine harvested at night when the fruit temperatures are lower to capture and maintain the fruit freshness.

Vinification: After a gentle pressing, the juice was settled and racked to stainless steel tanks, where it went through a controlled fermentation using french yeasts. The wine then spent a good time on lees to add a real depth of flavour and palate weight to the wine.

Harvest Date: 25th March to 14th April at 22.1% brix.

Bottled Date: 20th August 2014.

Technical Analysis: T/A 6.9g/L pH 3.24, RS:2.1g/L Alc 13.1%