

Alc	pH	TA
13.5%	3.11	7.4 g/l

SEASON SUMMARY

Budburst in Marlborough was once again earlier than normal and the growing season in the Wairau Valley raced off to a frost-free start. However, early predictions of a bumper crop were quashed during the coldest December in 50 years. The unseasonably cool temperatures affected the later flowering varieties, and especially Sauvignon Blanc.

Cooler than average weather conditions prevailed through most of the summer, bringing the season back from its early start and putting worried looks on many a winemaker's face. But, the beginning of autumn brought the arrival of a true 'Indian Summer' and the vineyards ripened rapidly under sunny blue skies.

The Sauvignon Blanc harvest began slightly early, on March 28th, and finished on April 20th. While the crops were lower than initially expected, the flavours were superb and all vineyards produced ripe, concentrated fruit.

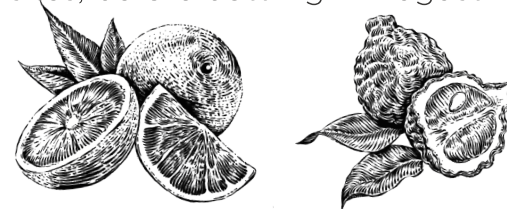
KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. Soils range from free-draining and stony on the valley floor, to aged alluvial loams containing some clay. The majority of fruit is grown on a vertical-shoot-positioned trellis, with a small number of blocks on Scott-Henry trellising.

WINEMAKING & BLENDING

The fruit was machine harvested during the cooler night and early morning temperatures. The grapes were de-stemmed and transferred straight to tank presses within hours of picking. Free run and lightly pressed juice was cold settled for 48 hours then racked and inoculated with neutral yeast strains. The fermentations were carried out in stainless steel tanks, with a further two months on yeast lees.

At the blending bench, our winemakers selected only those batches that best reflected the characters expected from a diverse number of Marlborough vineyard sites, before bottling in August.



NOSE: The 2007 Sauvignon Blanc is enticingly fragrant, reminiscent of a fresh summer fruit salsa. Ripe peach, passionfruit, mango and juicy citrus are sprinkled with fresh fennel and a dash of Pastis.



PALATE: The rich, succulent palate has zesty citrus and apple-sherbet acidity, leading to a long, lingering, characteristically crisp finish.



Sauvignon Blanc

2007