

Alc 13.5% **pH** 3.1 **TA** 7.3 g/l

SEASON SUMMARY

Idyllic flowering weather led to excellent set in all varieties. This was particularly true for Sauvignon Blanc, which bloomed into a bountiful crop. A warm summer followed and the season finished close to the long term average in terms of heat summation, sunshine hours and rainfall.

The exceptionally dry ripening season was punctuated by two rain events during the second half of the harvest. These produced many a grey hair and sped up the picking.

Harvest started slightly earlier than usual and was particularly condensed. The Sauvignon Blanc harvest commenced on March 25th under settled conditions, beginning with fruit from the stonier, warmer blocks around the winery. Harvesting continued steadily during the month through the later ripening sites, with the last fruit coming in on April 20th. Open canopy management and tight pruning regimes came to the fore. This allowed the fruit to reach ripeness before the rains in the latter part of the harvest.

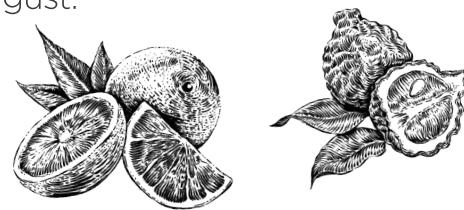
KEY VINEYARDS

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 2008 Sauvignon Blanc is scented, summery and lightly spiced. Vibrant aromatics infuse fresh passionfruit and juicy pineapple with the savoury spiciness of fresh basil and crushed tomato leaves.



PALATE: The long, succulent palate combines exotic fruits with ripe red capsicum and a twist of green olive, beautifully complemented by crisp acidity and a hint of lime zest.



**Sauvignon
Blanc**
2008