

Alc 13.5% **pH** 3.23 **TA** 7.6 g/l

SEASON SUMMARY

Overall the summer was cooler and wetter than usual for Marlborough. The flowering period was damn and cool for our early sites, so fruit set was variable around the region. January was very warm and dry, while February and early March were punctuated by significant rainfall events, which in turn placed Botrytis pressure on a few blocks.

Cool temperatures and dry weather throughout the rest of March and April allowed the ripening and harvest periods to progress smoothly, with all sites harvested within a month.

The harvest began on April 4th under very settled autumn conditions, with the last fruit coming in on April 23rd. Some blocks required fruit thinning to remove Botrytis-affected bunches before harvest. Our strict yield management paid off with the fruit showing fresh acid levels and classic Marlborough flavours.

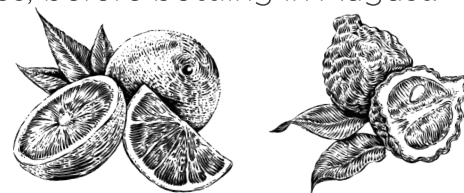
KEY VINEYARDS

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 – 72 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 2009 Sauvignon Blanc can be summed up with a single word: generous. The nose encapsulates a broad spectrum of aromatics and varietal flavours. Tropical flavours like guava and mango meet ripe lime, citrus and sweet herbs.



PALATE: The juicy, voluminous palate is filled with concentrated flavours. Mineral acidity leaves a long, fresh, intense finish.



**Sauvignon
Blanc**
2009