**Alc pH TA** 13.5% 3.14 7.7 g/l

## **SEASON SUMMARY**

The 2010 growing season began with a false start. Unseasonably warm temperatures were quickly followed by protracted cool spring weather, resulting in variable shoot growth around the valley. Fortunately, flowering was largely successful with warm weather during the critical set time.

From late December onward the season was reasonably warm and very dry. Harvest was rarely interrupted by rain and the fruit was harvested at a steady pace, beginning on March 24th and finishing on April 18th. Strict yield management paid off, with the fruit showing classic Marlborough flavours and fresh acid levels from all blocks.

## **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

Following the harvest, the free-run juice was cold settled for 48-72 hours before racking. Fermentation was carried out in stainless steel with a mixture of cultured and wild



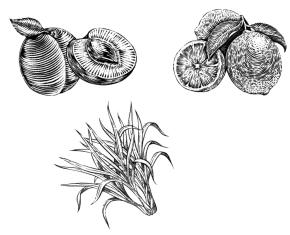
yeasts.

This year, like some of the early Cloudy Bay vintages, a small percentage was fermented at warmer temperatures in old French oak barriques to enhance the mouthfeel and palate weight.

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 2010 Sauvignon Blanc is fresh and vibrant. Zingy lime and grapefruit greet the nose, before melding with ripe tropical characters and delicate floral and herbal notes on the palate.



**PALATE:** A small portion of barrel fermentation brings weight and texture to the wine's crisp backbone of mineral acidity. Intense, elegant and thoroughly refreshing.



## Sauvignon Blanc