

Alc 13.5% **pH** 3.3 **TA** 7.5 g/l

SEASON SUMMARY

Spring was warm and sunny, encouraging good shoot growth. But December brought with it frequent cool temperatures and cloudy days. This resulted in a poor flower set and lower than usual crop levels.

Summer continued with cool temperatures and the lowest sunshine hours in 80 years, forcing the grapes to ripen slowly. Brilliant blue skies arrived at Easter, and the unusually warm conditions continued through Autumn and let the grapes ripen fully.

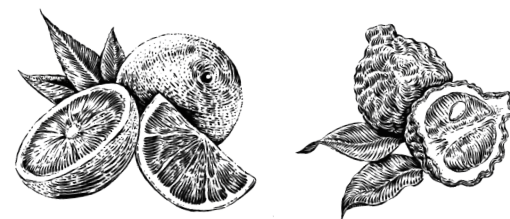
The late-season warmth meant all the fruit had a long 'hang time', translating into excellent flavour. Yields were down 25%, but these lower yields naturally ensured we could harvest the fruit at a perfect point of outstanding flavour and balance. The result was a quick and compact harvest, beginning on a cool April 12th morning and finishing on May 2nd.

KEY VINEYARDS

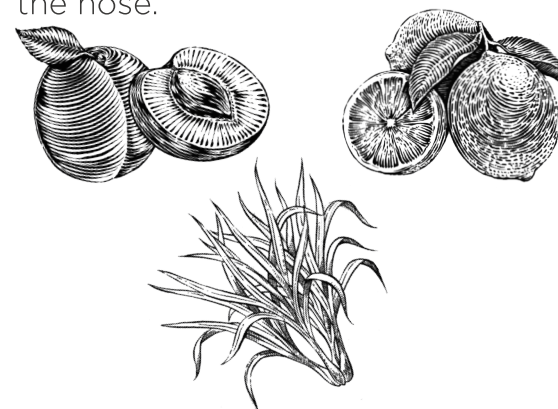
Our Sauvignon Blanc comes largely from vineyards planted in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. Soils range from free-draining and stony on the valley floor, to aged alluvial loams containing some clay. The majority of fruit is grown on a vertical-shoot-positioned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

WINEMAKING & BLENDING

Following the harvest, the free-run juice was cold settled for 48-96 hours before racking. Fermentation was carried out in stainless steel with a mixture of cultured and wild yeasts. As with the last two years (and some of the early Cloudy Bay vintages), a small percentage was fermented at warmer temperatures in old French oak barriques. Our Sauvignon Blanc was stringently blended, including only the strongest 54 batches from a total of 69 distinct parcels.



NOSE: The 2012 Sauvignon Blanc is a classic wine from an outstanding season. Elderflower, lime zest and stone fruit welcome the nose.



PALATE: The palate is succulent, offering zesty, ripe citrus flavours balanced by minerality and sweet herbs. A small barrel ferment component brings balancing fleshiness to the wine's crisp acidity on the finish. Delicious.



**Sauvignon
Blanc**
2012