

Alc	pH	TA	RS
13.5%	3.18	7.8 g/l	2.0 g/l

SEASON SUMMARY

Vineyard flower set has a direct effect on bud fruitfulness the following year. With 2012's poor flower set in mind, our team pruned to their advantage, laying down additional canes where appropriate.

Ideal spring conditions during flowering and budburst gave our vines great balance come bunch development. Fastidious canopy management throughout the mild and sunny growing season ensured fruit developed and ripened at an ideal rate.

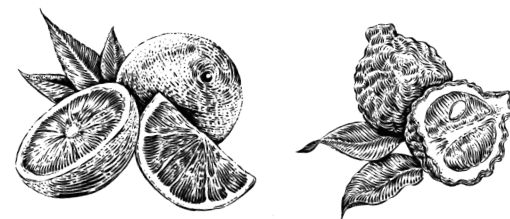
The harvest of our Sauvignon Blanc fruit commenced on March 29th with the first fruit coming in from the Rapaura and Renwick subregions. The compact harvest lasted just two weeks, finishing on April 15th. Crop levels were well balanced and slightly below average.

KEY VINEYARDS

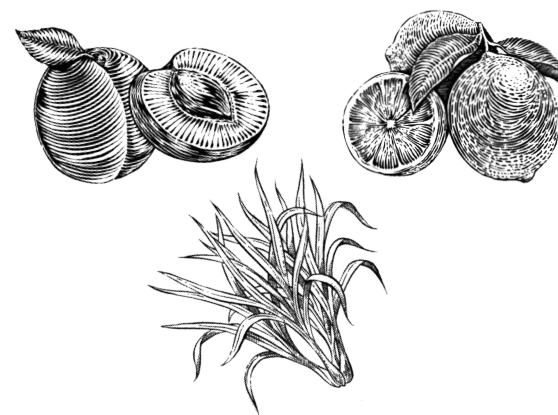
Our Sauvignon Blanc comes largely from vineyards planted in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. Soils range from free-draining and stony on the valley floor, to aged alluvial loams containing some clay. The majority of fruit is grown on a vertical-shoot-positioned 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. A small percentage was fermented at warmer temperatures in old French oak barriques and large format oak vats. Our Sauvignon Blanc was stringently blended, including only the strongest 55 batches from a total of 76 distinct parcels.



NOSE: The 2013 Sauvignon Blanc is fresh and elegant. Zesty lime and grapefruit are the first notes on the nose, followed by nectarine and lemongrass tones.



PALATE: The palate is focused with ripe citrus, stone fruits, fennel and mineral notes lingering on the persistent finish.



Sauvignon
Blanc
2013