Alc pH TA RS 13.4% 3.12 7.6 g/l 2.0 g/l

SEASON SUMMARY

The 2015 growing season had a cool, dry start. Frosts were numerous, providing continual challenges right up until flowering. The cool temperatures stuck around from mid-November to mid-December, disrupting the flowering and leading to 15% lower crops than the previous year.

But warm weather arrived in time for Christmas, with above-average temperatures in January. Low yields and the driest recorded growing season led to early ripening. These dry conditions meant we focused on efficient viticultural practices to protect the vines from severe stress. Our vineyard crews took great care with leaf removal to prevent over-exposing the ripening fruit to the hot sun.

The Sauvignon Blanc harvest began on March 25th and finished on April 6th. This was the second earliest finish (the first being 2006) to a harvest at Cloudy Bay.

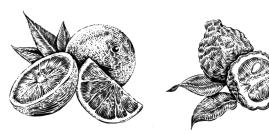
KEY VINEYARDS

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,

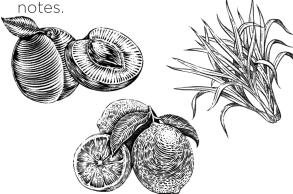
with a small number of blocks on Scott-Henry trellising.

WINEMAKING&BLENDING

Following the harvest, the freerun juice was cold settled for 48-96 hours before racking. Fermentation was carried out primarily in stainless steel tanks, with approximately 10% of the blend fermented at warmer temperatures in old French oak barriques and large format oak vats. As usual, our Sauvignon Blanc was blended stringently to include only the best batches.



NOSE: The 2015 Sauvignon Blanc is bright and juicy. The nose features focused citrus aromatics of grapefruit and makrut lime, supported by subtle tropical notes.



PALATE: A silky, concentrated palate of ripe, juicy stone fruit and lemongrass sits on top of a gentle mineral base. Its racy acidity comes in for a mouthwatering, persistent finish that shows superb ageing potential.



Sauvignon Blanc 2015