

sauvignon blanc 2012

M A R L B O R O U G H

A refined expression of Marlborough Sauvignon Blanc with Key lime, aromatic herbs and wet stone or slate characters. A dry style with good acidity, texture & layering of flavours.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

A cool start to the season & particularly during flowering resulted in lighter bunch and berry weights. These cooler conditions continued throughout summer with December, January and February all showing record low temps.

Thankfully excellent weather conditions from late March through to April meant that our Sauvignon Blanc ripened fully, picked with great flavour and higher than normal acid levels.

VINIFICATION

Selected parcels of Sauvignon Blanc were harvested individually, pressed and cold settled over a period of 48 hours. After racking off juice lees, the wine was fermented cool in stainless steel tanks with selected yeast strains.

Post fermentation the Sauvignon Blanc parcels were blended, stabilized and bottled early to capture the vibrancy and essence of Marlborough Sauvignon Blanc.



VINEYARDS

Wairau Valley

BOTTLING DATE

8th October 2012

QTY BOTTLED

1500 Dozen

RESIDUAL SUGAR

2.55 g/L

ALCOHOL

13.5% VOL

pH

3.27

ACIDITY

8.7 g/L