

sauvignon blanc 2013

M A R L B O R O U G H

Classic citrus, aromatic herbs & wet stone or mineral aromas define this more refined expression of Marlborough Sauvignon Blanc. Dry in style with juicy acidity to complement, allowing the purity of flavours to shine.

VINTAGE SUMMARY

2013 was an exceptional vintage in Marlborough, characterized by a textbook Summer & even ripening. After last year's lower than average yields, Marlborough benefited from almost ideal flowering conditions in December, allowing crop levels to be a little healthier than the previous year. The final ripening & critical end of the season concluded with beautiful warm days and cool nights, slowing the ripening & ensuring the aromatic expression and balance of natural acidity prevailed in the fruit.

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

Lower Wairau & Awatere Valley
sub regions of Marlborough

BOTTLING DATE

8th
November 2013

QTY BOTTLED

1500 Dozen

RESIDUAL SUGAR

4.5 g/L

ALCOHOL

13% VOL

pH

3.25

ACIDITY

7.18 g/L