

Nelson Sauvignon Blanc 2008



» TASTING NOTES

Aromas of ripe passionfruit and citrus blossom interplay with hints of lime and herbal notes on the nose. A concentrated palate evokes the flesh of juicy sweet tropical fruit with a counterpoint of subtle acidity and a fine minerality on the finish.

» WINEMAKING NOTES

Grapes were machine harvested into individual 1,500L bins and tipped directly into the press, to reduce oxidation and to preserve flavours and aromas. Gentle pressing ensured the juice was extracted with minimal astringent harshness. A brief cold settling and racking preceded inoculation with yeast strains selected to preserve the primary fruit aromas. The finished wine was bottled by gravity.

PH 3.14 | RS 5.0 G/L | TA 7.35 G/L | ALC 13.9 %

» VITICULTURE

The vines were carefully managed through pruning, trimming and leaf plucking to ensure open healthy leaf canopies were maintained and that the crop level per vine was in balance with its ability to yield premium quality fruit. This resulted in yield per hectare of 7.3 T to 12 T depending on the age of the vines in the block.

Vineyard Location	Burke's Bank, Hope, Nelson, NZ
Soils / Aspect	Free draining old river gravels
Planting Density	2,600 / Ha
Harvest Date	22/3/08 and 1/4/08

» FOOD MATCH

Shellfish (scallops, mussels), white fish (snapper, blue cod, terakihi, trevally), smoked fish, asparagus, dim sum, sushi, sashimi.

» PHILOSOPHY

A gentle and natural approach is taken during the growing of grapes and making of wine, with the minimum of human intervention to allow the fruit to fully express varietal characters and the place in which it was grown.