



Sauvignon Blanc 2017

Style

A classic 'top of the south' style, vibrant and crunchy in spirit. A small portion of high solids fermentation with indigenous yeasts has 'tamed' the most overt of varietal sauvignon characters and contributed subtle palate texture and complexity. Aromatically there's an intriguing mix of citrus blossom, tangelo and passionfruit together with fresh, greener nettly notes. This is echoed in the character and range of flavours throughout the palate. At first fresh and vibrant the wine opens with a little time to reveal a softer, generous core of melon, tangelo and variously ripe citrus.

Technical

Region	Nelson
Vineyard	Greenhough and Morison Vineyards, Hope Certified Organic (BioGro NZ No.5119)
Variety	100% Sauvignon Blanc , Mass Selection
Soil Type	Clay-rich loam / river stone over deep stony gravels
Vintage	Spring was mild to cool on the temperature range. These conditions persisted deep enough into the season to affect flowering, resulting in lighter than average yields at harvest. Rainfall during spring was well above normal. Summer months were slightly cooler than the historical average but dry enough that water restrictions were imposed by late February. Cyclone Debbie (early March) brought unseasonal rainfall and ended the dry period. The cooler season with lighter crop load meant that fruit ripened more gradually with harvest beginning about a week later than in recent years. All fruit was harvested prior to the onset of the second cyclone, Cook, in mid-April. What was looking to be a prolonged harvest was in the end compressed and like 2016 logistically challenging. Fifteen months beyond the harvest, these wines look vibrant, aromatically expressive and elegantly balanced – reds and whites alike. This is a very good vintage with lower alcohol strengths
Harvest	Harvested, 31 March – 11 April, 2016 21.4 - 21.7 brix, 3.07 – 3.15 pH, 8.4-8.85 g/L TA
Processing	Crushed, pressed and settled
Fermentation	Inoculated with a range of yeasts and tank fermented Approx 5% high solids, wild ferment in neutral oak
Maturation	Blended post ferment following a short period on gross solids
Bottled	9 August, 2016, sterile filtered
Analysis	13% Alc: 3.15 pH: 6.6 g/L TA: 2.0 g/L R/S

