



Vineyard Selection Sauvignon Blanc 2009

Viticulture

Vineyard: adjacent blocks on Ohiti Road.

Soils: light sandy loams providing healthy canopies without excessive vigour.

Harvest: from 20 - 23 March @ 21.7 - 22.3 Brix

Canopy management: vertical shoot positioning with light leaf plucking around bunch zone; fruit thinned to remove clumped bunches.

Crop load: a light crop load of only 8 tonnes per hectare

Ripening: a quick even maturation due to the low crop load

Winemaking

This special selection was from the free run juice only. Selection based on light crop load of fruit with very good flavour development in the berries. Fermentation temperature was at 17 - 18°C. Maturation on lees 6 months in stainless steel.

Characteristics

Colour - pale straw. Bouquet has tropical fruit, passion fruit and citrus aromas. Palate is crisp and full from the textural element from ageing on lees. Intense fruit on the mid palate leading to a dry, clean finish.

Cellar Potential

Made as a fresh style this Sauvignon Blanc will become a little softer over the coming months and will age well from one to three years.

Alcohol	12.3%
Acidity	7.8 g/L
Residual Sugar	<1g/L
Ph Level	3.22

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