



2007 Waipara Sauvignon Blanc

Vineyards

- Waipara is a premium quality wine making region located in the South Island of New Zealand, 60 km north of Christchurch.
- Grapes are from four different sites within Waipara but the main components come from the Rayner and McKenzie Vineyards located at latitude 43° South, close to the winery.
- The soils vary from free draining terrace sites to the heavier clay loams on the valley floor, all the terrain is gently undulating. The average age of the Sauvignon Blanc vines varies from 7 to 12 years.

Wine Making

- Predominantly Machine Harvested some hand harvest in mid-April 2007
- Harvest brix ranged from 21 to 22 Brix [% sugar]
- Pressing, then cold settling was followed by
- Fermentation in stainless steel tanks and barriques

Bottle Details

Alcohol 12.5 % by volume

Acid 7.4 gm/L [as tartaric]

Residual Sugar 5.4 gm/L

750 cases produced

Kym Rayner - Winemaker's Comments

- The grapes are predominantly from two Waipara Vineyards, Maggie and Kym Rayner's Home Block and The McKenzie Vineyard's Weka Terraces.
- Fermentation involved a combination of tank and barrique. The aim of barrel ferment is not to achieve oak flavours but to add complexity and allow the wine to settle close to the fermentation lees. The wine making intent is to focus on the distinctive fruit flavours that make New Zealand Sauvignon Blanc an icon wine style. The barrel ferment component of 10% adds another dimension.
- The different vineyards each impart their own distinctive character, the structure of the wine reflects the soil type, the heavier soils provide body and structure, the lighter soils add fresh aromatics and a hint of mineral character.
- This wine represents the best expression of fruit driven flavours from the low cropping, but excellent 2007 vintage. Enjoy with chicken, pork or seafood dishes.
- Screw top closure is used to preserve fresh fruit flavours and to allow the wine to age gracefully and reach its full potential with no bottle-to-bottle variation.

