



2008 Waipara Sauvignon Blanc

Vineyards

- Grapes are from four different sites within Waipara but the main components come from the McKenzie Vineyard at latitude 43° South.
- The soils vary from free draining terrace sites to the heavier clay loams on the valley floor.
- The average age of the Sauvignon Blanc vines varies from 7 to 12 years.

Wine Making

- Machine Harvested, with some picking by hand, both in mid-April.
- Harvest brix ranged from 21 to 23 Brix [% sugar]
- Pressing, then cold settling was followed by fermentation in stainless steel tanks and barriques.

Bottle Details

Alcohol 13.0 % by volume

Acid 7.4 gm/L [as tartaric]

Residual Sugar 4 gm/L

1500 cases produced

Kym Rayner - Winemaker's Comments

- 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 excellent 2008 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.

