

Nelson Sauvignon Blanc 2011



>> Tasting Notes

Fresh lifted aromas of elderflower, limes and tropical fruits. On the palate juicy tropical fruits, citrus and fresh green herbs linger to a long finish, with a defining mineral core that gives the wine texture and elegance.

>> Winemaking

These grapes were machine harvested. A gentle slow pressing program was used to extract juice whilst minimising astringent harshness. The juice was cold settled overnight then racked as clear juice before inoculation for fermentation. Fermentation temperatures were kept cool to conserve the fruit aromas in the wine. The finished wine was bottled using gravity.

pH 3.14 | **TA** 7.7 g/l | **RS** 6.0 g/l | **Alc** 13.2%

>> Viticulture

Two cane vertical shoot positioned vines. Bud rubbing, shoot positioning, crop reduction and some leaf plucking were all done by hand to ensure the canopies were open and even, and the crop load was balanced to the vine. These grapes were grown in vineyards that are in transition to organic certification.

BIO-GRO 5089

Vineyard Location Burke's Bank, Hope, Nelson
Soils / Aspects Free Draining, Old River Gravels
Planting Density 2,800—3,100 Ha
Harvest Date 25/03/11 **Bottling Date** 25/05/11

>> 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.

>> Food Match

Fresh oysters, sashimi and crisp whitebait fritters with a squeeze of lemon.