

Nelson Sauvignon Blanc 2007



» TASTING NOTES

This ripe Sauvignon Blanc evokes fresh cut pineapple, passion fruit and rock melon on the nose. The same basket of tropical fruit flavours are revealed on the palate and balanced by refreshing acidity and a refined minerality.

» WINEMAKING NOTES

Grapes were machine harvested into individual 1,500L bins and tipped directly into the press to reduce oxidation and to preserve flavours and aromas. Gentle pressing ensured the juice was extracted with minimal astringent harshness. A brief cold settling and racking preceded inoculation with yeast strains selected to preserve the primary fruit aromas. The finished wine was bottled using gravity.

PH 3.22 | RS 1.1 G/L | TA 6.4 G/L | ALC 13.4 %

» VITICULTURE

Bunches per vine were hand managed to ensure that average vine yield was matched to its growth potential. This resulted in yield per hectare of 4.5 T to 8.5 depending on the age of the vines in the block. The vines were lightly leaf plucked and trimmed to ensure open healthy canopies.

Vineyard Location	Burke's Bank, Hope, Nelson, NZ
Soils / Aspect	Free draining old river gravels
Planting Density	2,600 / Ha
Harvest Date	08/04/07

» FOOD MATCH

Shellfish (scallops, mussels), white fish (snapper, blue cod, terakihi, trevally), smoked fish, asparagus, dim sum, sushi, sashimi.

» 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.

Nelson Pinot Noir 2006



» TASTING NOTES

Red plum and black cherry marry with subtle oak spice to give a layered, complex aroma. An elegant, integrated palate with harmonious red plum and cherry woven into fine grained, minerally tannins yields to a lingering finish.

» WINEMAKING NOTES

Hand harvested between 23/3/06 & 5/4/06. The grapes were gently destemmed into the fermenter where they spent up to 20 days during fermentation. The wine was racked to French barrels (25% new) for maturation over 10 months. The individual blend components (Clones 667, 777 UCD5, 115 & Abel) were then racked to a blending tank for fining and finishing before being bottled using gravity.

PH 3.8 | RS 0 G/L | TA 5 G/L | ALC 13.9%

» VITICULTURE

The vines were pruned to 2 cane vertical shoot position. Shoot thinning was performed by hand shortly after budburst. The vines were leaf plucked at flowering. Crop thinning was performed at veraison, and in general resulted in vines carrying no more than 1.5 kg of fruit.

Vineyard Location	Upper Moutere, Nelson, NZ
Soils / Aspect	North facing - Moutere clay gravels
Planting Density	2,800 – 3,200 vines / Ha
Harvest Date	23/3/06 – 5/4/06
Clones	115, 777, 667, UCD 5, Abel

» FOOD MATCH

Lamb, beef, venison, peking duck, roast turkey, salmon, gamefish, creamy blue veined cheese.

» 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.

Woollaston Estates Ltd | 243 Old Coach Road
RD1 Upper Moutere, Nelson 7173, New Zealand
Ph +64 3 543 2817, Fax +64 3 543 2317
mail@woollaston.co.nz www.woollaston.co.nz

