



# MARLBOROUGH SAUVIGNON BLANC 2010



## Wine Data

Harvested:	30 March–18 April
Aging Potential:	Best within 2 years
Brix at harvest:	20 to 23.9
Alcohol:	13%
Total Acidity:	7.9 to 13 g/L
TA in wine:	7.8g/L
pH at harvest:	3.02 to 3.38
pH in wine:	3.27
Winemaker	Andrew Blake

## Tasting Notes

The 2010 Sauvignon Blanc has a great range of aromas and flavours that seem to change and evolve in the glass. We get citrus, crushed herbs and a distinctive gooseberry lift with green notes reminiscent

of fresh pea pods but also a sweet leafy boxwood aroma. On the palate there are flavours of grapefruit and red capsicum where mid palate fruit sweetness is balanced by a fresh, lively citrus acidity.

## Winemaking Notes

After a relatively cool summer, the latter half of the growing season was warm and very dry and as a result the vines were in good condition and there was no disease pressure. Temperatures over the ripening period of March and April were well above normal with no rain and the vines responded with fantastic fruit aromas and flavours while retaining a lovely acid profile in the juice.

There was considerable flavour and maturity variation between Sauvignon Blanc vineyards this harvest which was largely due to the combination of the hot, dry conditions and the soil type. The lighter, stony soils were harvested early while the heavier soils with better water holding capacity took longer to develop the flavour profile we were after but when they did we were ready and these were harvested in excellent condition.

Harvest started in late March and continued through for another three weeks.

Giesens range of vineyard locations (approximately 40 separate sites this year) not only provide a considerable flavour profile but also allow us to move around the valley harvesting fruit when it's at its best. When blended these vineyards provide a distinctive style that displays both ripe, tropical fruit and the crisper, green and lively components that are characteristic of Marlborough. The juice is processed under anaerobic conditions and fermented relatively cool in stainless steel tanks to preserve the fresh vibrant fruit inherent to Sauvignon Blanc. The wine was blended, stabilised then filtered before bottling under screwcap.

## Notes

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