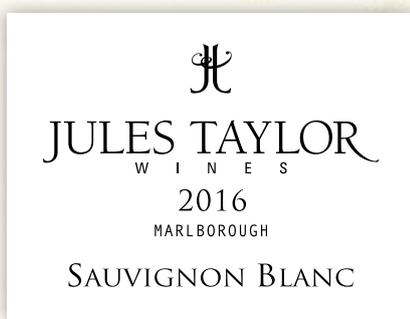




# Winemaker's Tasting Notes

## 2016 MARLBOROUGH SAUVIGNON BLANC



### VINTAGE NOTES

The 2015/16 vintage began with a very warm dry spring. This allowed for strong growth and provided perfect conditions for the first half of flowering. Cooler temperatures towards the end of the flowering period reduced the fruit set which lead to moderate sized yields being set for the season ahead. Near drought condition prevailed until late January rain saved the growing season giving the vines a well-earned boost going into veraison. Typical Marlborough summer days rolled on through the ripening period with some unseasonably warmer than normal nights being experienced.

As harvest approached we experienced some trying weather events at the onset but this gave way to perfect weather conditions thereafter to finish off the grape harvest.

One noticeable feature of the season in Marlborough this year was that the fruit was slower to ripen but was able to reach physiological ripeness at a lower sugar level.

### COLOUR

*This wine is pale lime in colour.*

### NOSE

*Vivacious aromas of citrus and passionfruit burst from the glass, mixed with zingy yet subtle accents of lemongrass and dried herbs.*

### PALATE

*This stunningly juicy drop captures the essence of Marlborough Sauvignon Blanc. The palate embraces concentrated flavours of citrus and passionfruit and carries subtle hints of fresh summer herbs with lemongrass. These flavours linger giving a long well-rounded finish to the wine.*

### VINIFICATION

The fruit for this Sauvignon Blanc was grown in the Hawkesbury, Lower Wairau and Awatere Valley sub regions of Marlborough. Each parcel of fruit was chosen for its specific contribution to the aroma, flavour and structure of the resultant blend. In order to encourage the flavours of each individual vineyard parcel to come through in the final blend I've kept the winemaking deliberately simple.

The grapes were harvested, pressed and cold settled over a period of 48 hours. After racking off juice lees, a long, cool fermentation with selected yeast strains took place. Post fermentation, the components were blended, stabilised and bottled with a screwcap closure to retain freshness.

As with all my wines, this Sauvignon Blanc is best when consumed with great food & good friends!



*Jules*

#### HARVEST DATE

Late March/Early April  
2016

#### VINEYARDS

100% Marlborough  
New Zealand

#### VARIETIES

100% Sauvignon Blanc

#### BOTTLING DATE

July 2016

#### WINE ANALYSIS

Alc. 13.0%  
RS. 1.1 g/L  
pH. 3.22  
TA. 7.22 g/L