



## Sauvignon Blanc 2008

**Vineyard:** Separate parcels of grapes from Anchorage's Bridge and Lodder Lane vineyards near Motueka in New Zealand, were machine harvested and transported to Torrent Bay Vintners' winery via harvest gondolas to limit skin contact and phenolics. The younger vines at Lodder Lane produced big tight bunches with high aromatics while Bridge Vineyard developed more ripe, tropical fruit flavors; both components which lent themselves well to blending.

**Winemaking:** North of Nelson, the fertile soils of New Zealand's Motueka River provided the perfect terroir for selected parcels of fruit which were machine harvested into gondolas then driven to the Torrent Bay Vintners winery for quick processing with minimal skin contact and reduced phenolics resulting. Lightly bag pressed, the fruit was fermented at cool temperatures in separate vineyard batches with an aromatic yeast strain, over a prolonged period. The batches were then carefully racked off gross lees and blended together to develop style and add complexity. A stop ferment process was used to retain the natural fructose residual sugars. Cross flow filtration preceded bottling.

**Tasting Notes:** Carefully blended selected parcels of fruit have developed into a delightfully drinkable dry style wine with refined yet traditional New World Sauvignon Blanc characters and good intensity. Light straw in colour, it is a clean, fresh and approachable wine initially delivering hay and straw aromas with secondary stone fruit characters. A nicely rounded middle palate introduces a citrus note with lemon and grapefruit flavors, leading into a slightly tropical finish with peach and nectarine overtones.

**Notes:** Nicely structured Nelson Sauvignon Blanc with lots of freshness and a racy fruit character that highlights some of the best tones of this variety. In good form now yet a wine in no hurry.

**Varietal:** 100% Sauvignon Blanc

**Appellation:** Nelson, New Zealand

**Technical Details:**

Winemaker	Justin Papesch	Alcohol	12.0%
Harvest Date	11-12 April 2008	Total Acidity	7.5 g/L
Bottling Date	17-18 June 2008	pH	3.48
		Residual Sugar	4.5 g/L

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