



Technical Notes

2007 The Pilot Sauvignon Blanc

Vintage conditions

Warm and dry conditions in spring greeted the start of the 2006-07 growing season. This led to a great flowering on all varieties and outstanding fruit set. Some fruit thinning was required to ensure crop loading was optimal for the production of premium wines.

The growing season developed into a typical Hawke's Bay summer with hot, dry conditions throughout December, January and February - ideal conditions for ripening of white varieties. The warm dry conditions remained into March and April enabling red varieties to remain on the vine for longer ensuring optimal ripeness and flavour development. All these factors lead to another outstanding Hawke's Bay vintage characterised by clean fruit and high sugar levels.

Variety:

Sauvignon Blanc (100%)

Vineyard

Machine and hand harvested grapes were picked from our winery vineyard. We made several passes in the vineyard to obtain a range of ripeness levels and to add complexity. All vines are spur pruned

and bud reduction, shoot thinning and second set removal performed as required. The 2007 vintage gave us the opportunity to pick Sauvignon Blanc mid to late March with exceptional flavour and balanced acidity.

Technical Winemaking Details:

Hand and machine harvested grapes were pressed to tank. The hand harvested bunches were whole bunch pressed. This allowed the delicate varietal expression to be preserved. The tanks were then cold settled and the clear juice racked off after

48 hours. We use a variety of yeast types designed to enhance the varietal Sauvignon Blanc characters and to produce lifted fermentation aromas. Post fermentation the wine was kept on gross lees for three months. The tanks were stirred weekly to add sweetness and mouthfeel. The tanks were blended and received a light fining, cold stabilisation and filtration prior to bottling late July.

Analysis at bottling:

Alcohol	13.5%
pH	3.24
Titrateable Acid	7.20

RS

3.5 g/l

Harvest Dates: 21 March – 30 March
2007

Brix at harvest: 20.6-23.2

Bottling Date: 31 July 2007

Aroma

Pear, lime and gooseberry with some riper tropical notes.

Palate

A crisp palate with lime, passionfruit and riper tropical fruit flavours. Some time on yeast lees has added weight and richness to the palate.

Cellaring:

The vibrant varietal characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded, complex wine.

Food:

Perfect with summer salads, seafood, white meat dishes and other light dishes.