



Technical Notes

2006 Sauvignon Blanc

Vintage conditions

Low early spring temperatures and high rainfall delayed bud burst across most varieties and both flowering and fruitset were light. This led to ideal crop loading for the production of premium wine grapes. The growing season developed into a typical Hawkes Bay summer with hot, dry conditions through December, January and February. This provided perfect conditions for the ripening of white varieties such as Chardonnay and Viognier. Rain early March delayed the red varieties and meant that the vineyard team had to be extra vigilant. The fine weather returned however and unusually high temperatures late March saw the vintage back on track with good varietal character development and sugar accumulation.

Variety:

Sauvignon Blanc (94%)
Semillon (6%)

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. The hand harvested fruit (which comprised ~50% of the yield) is produced on a U-trellis system. The remainder is grown on VSP training system. All vines are spur pruned and bud reduction, shoot thinning and second set removal performed as required. Partial leaf plucking occurs pre bunch closure. The 2006 vintage gave us the opportunity to pick Sauvignon Blanc mid to late March with exceptional flavour and balanced acidity.

Technical Winemaking Details:

Machine harvested grapes were pressed to tank. The hand harvested bunches which comprise 50% of the blend, 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 four months. The tanks were stirred weekly to add sweetness and mouthfeel. The tanks were blended and received a light fining, cold stabilization and filtration prior to bottling late July.

Total production: 1300 cases

Analysis at bottling:

Alcohol	13.5%
pH	3.63
Titrateable Acid	7.8g/l
RS	2 g/l

Harvest Dates: 16 March 06 – 28 March 06

Brix at harvest: 22.6 – 24.0

Bottling Date: 28 July 2006

Aroma

A lifted aroma of pear, lime and fennel with varietal gooseberry notes and sweet yeasty 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:

This Sauvignon is an early drinking style, best summer 07-08.

Food:

Great with salads, fish dishes, and lighter style

Asian foods.

