

SAUVIGNON BLANC



VINEYARD & PRODUCTION INFO

Vineyard location: Wairau Valley

Vineyard size: 26 ha

Green status: 100% certified sustainable, 50% certified organic

Soil composition: silty loams on greywacke

Training method: Vertical Shoot Position (VSP)

Elevation: 85-195 ft a.s.l.

Vines/hectare: 2,057 vines/ha

Exposure: slight North

Vines age: 15-27 years (3 ha of recent replanting)

Harvest time: early April

First vintage: 2014

Production: 30,000 cases



WINEMAKING & AGING

Varietal composition: 100% Sauvignon Blanc

Fermentation

Container: 90% stainless steel, 10% old French oak barriques

Length: 15-22 days

Temperature: 48-64 °F

Maceration

Technique: harvest with destemming in the vineyard, 30mins to transport to the winery, transfer directly to the press, gentle pressure to separate the juice from the skins. Juice clarified through flotation of grape solids by addition of nitrogen gas bubbles.

Rack clear juice to a separate tank, inoculation with a selected yeast within 24hrs of harvest.

Length: 30 min to 2 hrs

Malolactic fermentation: no

Aging

Container: 90% stainless steel, 10% barriques

Wood: old French oak

Length: 4-10 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13% ABV

pH: 3.3

Residual sugar: 3.5 g/l

Acidity: 7.2 g/l



FOOD PAIRINGS

Seafood, oysters, clams, mussels, and cheeses with olives and sun-dried tomatoes make a perfect after-work refreshment, with or without food.



TASTING NOTE

Aromas of passionfruit, lime, lemon, and blackcurrant. Flavors of ripe lemon and tropical fruits on the palate. Bright, refreshing textural acidity provides length and persistence with an elegant finish.

PRODUCER PROFILE

Estate owned by: Gus & Swan Altschwager + Mark & Emma Kenneally

Winemaker: Gus & Swan Altschwager

Total land under vine: 30 ha
Winery production: 35,000 cases

Region: Wairau Valley
(Marlborough-New Zealand)

