



2016 WILD SOUTH MARLBOROUGH SAUVIGNON BLANC

Vintage Summary

While the spring days were sunny, the nights were cold and our viti team spent many hours in the dark fighting off frosts. Summer rewarded our efforts though. It was warm and dry throughout, which also saw grape acid levels dropping quite quickly in some of the sub regions. We have an excellent spread of vineyard holdings so we took advantage of the varying terroir and captured great flavours and good acid balance.

We struck some rain early on in the harvest but it didn't affect grape health and gave a welcome refresh to the canopies at the perfect time. The strong canopies and hot, dry conditions meant flavours were excellent and we went right on harvesting through to April.

Keeping a close eye on our viticulture and winemaking has delivered exceptionally good parcels of Sauvignon Blanc. There will be plenty of full flavoured, well-balanced and textured wines in 2016.

Winemaker's Note

Tempting aromas of citrus zest and citrus blossom flow into complementary mineral and nettle expressions. The palate is lively with excellent flow and texture, leading onto zingy lemon and lime flavours that will be a complete treat with fresh fish and shellfish.

Vinification

Grapes were harvested pre-dawn to help retain fresh flavours and then gently de-juiced. Selected yeasts were added to fully express the vibrant Sauvignon Blanc flavours.

The fermentation was conducted at low temperatures to further capture the flavours. Once the ferment was complete the tanks were chilled and then blending began. This Wild South Sauvignon Blanc is a delicious result of blending wine from Waihopai, Wairau and Awatere Valley, giving full rein to the expression complexity.

Technical Details

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| Variety | Sauvignon Blanc |
| Food Matches | Shell fish, fresh fish and salads |
| Cellaring | 1 - 2 years |
| RS | 3.9 g/L |
| Alcohol | 12.5 % |
| pH | 3.05 |
| TA | 7.2 g/L |



Marlborough, New Zealand