

Walnut Block

Sauvignon Blanc 2014, Marlborough NZ



WINEMAKER'S COMMENT

Handpicked from our oldest vines, this limited release Sauvignon Blanc displays delicacy and finesse while capturing the intense characters Marlborough is famous for. Concentrated aromas and flavours of tropical fruits and ripe citrus are revealed on a richly textured palate. Fine acidity gives the wine beautiful balance and length.

VINEYARD

Certified Organic by BioGro New Zealand

Located in Marlborough's premium Rapaura sub region the grapes are grown on the Scott Henry divided canopy system which provides excellent sunlight penetration without leaf plucking. The vines are shoot thinned to maintain low yields and ensure even ripening.

HARVEST & WINEMAKING

The grapes are handpicked then gently whole bunched pressed. 30% is fermented in old barrel using wild yeasts giving the wine greater depth and complexity. 70% is fermented in stainless steel using cultured yeast to capture the lively fresh aromas and fruit purity. Four months yeast lees contact adds weight and richness to the palate. Cellaring potential – drinks well now and will mature gracefully over several years.

ANALYSIS

alcohol	13.5%
total acidity	7.1 g/l
residual sugar	2.3 g/l



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WINES



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