

▲ 2011 Noble Sauvignon Blanc



VARIETY

100% Sauvignon Blanc.

VITICULTURE

Situated in the Waihopai Valley of Marlborough, the Marisco Vineyard is comprised of a complex range of soils running across three ancient river bed terraces with less fertility and uniformity than those of the northern side of the Wairau Valley. The Waihopai Valley also has a unique climate with a larger diurnal range – warmer days and cooler nights, than the main Wairau Valley. This combination of soils and climate allows us to produce classical styles of Sauvignon Blanc showing elegance and fruit purity.

Our vines are trained in the VSP method - vertical shoot positioned, they are cane pruned and we plant 2,500 plants per hectare.

VINTAGE

2011 provided optimum late season conditions for the production of Noble Sauvignon Blanc.

Selected parcels of fruit on our Waihopai vineyard were left to hang on the vine for an extended period of time to allow the onset of natural Botrytis (Noble Rot). Early morning dew coupled with clear warm days ensured that concentration of flavour and sweetness was reached without compromising overall fruit quality.

WINEMAKING

Intensely flavoured fruit was harvested during the first week of June and gently pressed to yield a thick golden juice laden with richness. Cool fermentation in stainless steel tanks with specific German yeast strains ensured that a wine with vibrant personality and freshness was produced.

ANALYSIS

Alcohol	11%
pH	3.60
Titrateable Acid	6.8g/l
Residual Sugar	155g/l

COLOUR

Soft Lemon.

AROMA

A generously proportioned bouquet delivers ripe tropical aromas of guava, melon and apricot, supported by refreshing citrus and honey undertones. As this wine ages, alluring aromas of baking spice and preserved lemon will add further complexity.

PALATE

Luscious tropical fruits, a touch of toffee and some delicate floral notes combine with layers of honey and musk. The palate is rich and textured with bright acidity which leads to a refreshingly clean finish.

FOOD MATCHING

Perfectly matched with classical dessert dishes such as bread and butter pudding, cheesecake with fresh fruit, and even good old fashioned apple crumble with vanilla ice cream.

CELLARING POTENTIAL

Up to 5 years.

MARKETS

Available in the UK, Northern Ireland, Germany, Austria, USA, Australia, China, Singapore, The Philippines and New Zealand.