

▲ 2013 Ned 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 Wairau Valley. The Waihopai Valley 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 classic styles of Sauvignon Blanc showing elegance and fruit purity. Our vineyard is close planted at a density of 2,500 vines per hectare. The vines are cane pruned with vertical shoot positioned (VSP) canopies.

VINTAGE

Consistently above average warmth and sunshine hours through the early part of the season meant there were optimal conditions for vine growth and canopy development. The key ripening months of January and February continued this blessed pattern of weather but also added the hugely beneficial advent of cooler nights. A late season dump of rain initiated what was to become one of the most rampant incidences of Noble Rot yet seen on the Waihopai River vineyard, ensuring record levels of richness, fruit flavour and sugar in the 2013 Ned Noble Sauvignon.

WINEMAKING

Flavoured packed 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 has ensured the wine with freshness and the most vibrant of personalities.

ANALYSIS

Alcohol	10.0%
pH	3.79
Titrateable Acid	8.4g/l
Residual Sugar	180g/l

COLOUR

Soft Gold.

AROMA

A generous bouquet of apricot and honeysuckle supported by refreshing citrus undertones.

PALATE

Luscious, exotic fruits combine with layers of caramel and floral honey. The palate is rich and viscous with razor sharp acids that negate any sense of cloying sweetness whilst ensuring a long, refreshingly clean finish.

FOOD MATCHING

Perfectly matched with most classical dessert dishes. Try the 2013 Ned Noble Sauvignon Blanc with a marmalade bread and butter pudding.

CELLARING POTENTIAL

Up to 5 years.

MARKETS

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