

▲ 2014 Noble Sauvignon Blanc



VARIETY

100% Sauvignon Blanc.

VITICULTURE

Situated in the Waihopai Valley of Marlborough, the Marisco Vineyards comprise of a complex range of soils running across ancient river bed terraces with a unique climate. This combination of soils and climate allows us to produce classic styles of Sauvignon Blanc and Pinot Gris – showing elegance and fruit purity.

VINTAGE

With one of the warmest starts to a growing season since records began all of the industry talk was of a super early, highly condensed harvest. Consistently above average temperatures through September, October and November combined with typical spring rainfall meant an excellent start to the growing season, with a near perfect bud burst and optimum conditions for strong canopy development. As it turned out harvest dates were fairly comparable to 2013 due mainly to the months of January through April being cooler and drier than average.

Heavy rain at the end of April brought this blessed run of weather to an eventual close whilst initiating one of the most complete Noble Rot infections we have ever experienced. This has created a fruit source with record high levels of residual sugar as well as massive intensity and complexity of fruit flavour.

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	11.0%
pH	3.79
Titrateable Acid	7.9g/l
Residual Sugar	151g/l

COLOUR

Deep Yellow – Gold.

AROMA

A rich bouquet of orange zest, apricot and honeycomb.

PALATE

Viscous and lusciously sweet the mango and vanilla poached peach fruit flavours are cut through with a refreshing orange citrus acidity and an intense, slightly drying apricot kernel character that leaves the palate refreshed and the finish sugar free.

FOOD MATCHING

Perfectly matched with most classic dessert dishes. Try the 2014 Ned Noble Sauvignon Blanc lightly chilled with a passionfruit brulee and almond biscotti.

CELLARING POTENTIAL

Up to 5 years.