

# ▲ 2015 Noble Sauvignon Blanc



## VARIETY

100% Sauvignon Blanc.

## VITICULTURE

Situated in the Waihopai Valley, the 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 2,525 vines per hectare. The vines are cane pruned with vertically shoot positioned (VSP) canopies.

## VINTAGE

Having survived a string of spring frosts, the timing of budburst was nearly identical to last year though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was dry, with temperatures slightly above average. December brought with it a noticeable drop in temperature and just shy of 10mm of rain. This was to coincide with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and we hit a sustained patch of hot, dry weather that lasted through to the middle of March before the weather broke and the district finally got some rain. Further rain at the end of April and into May brought the blessed run of weather to a close whilst initiating a Noble Rot infection to rival the legendary 2014. This has created a fruit source with heavily botrytis affected, ripe fruit flavours combined with record high levels of residual sugar.

## WINEMAKING

Flavour 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 chosen for its ability to survive the chokingly high natural sugar levels, has ensured the wine with freshness and the most vibrant of personalities.

## ANALYSIS

Alcohol	10.5%
pH	3.58
Titratable Acid	7.4g/L
Residual Sugar	165g/L

## COLOUR

Deep yellow – gold.

## AROMA

A warm, rich bouquet of citrus zest, peach nectar and apricot stone.

## PALATE

A combination of luscious golden stone fruits and orange & grapefruit marmalade continues the flavour themes established on the nose. The smooth, sugary texture is shot through with veins of electric Waihopai acidity resulting in a palate feel that is wonderfully light and bright for a wine that delivers so much richness and such lofty sugar numbers.

## FOOD MATCHING

Perfectly matched with most classic fruit based desserts. Try the 2015 Ned Noble Sauvignon Blanc lightly chilled with a warm, straight from the oven slice of ginger loaf, smeared with Kapiti Cheese's legendary Kikorangi Blue and a few dried apricots and crunchy, green pear slices on the side.

## CELLARING POTENTIAL

Up to 5 years.