

▲ 2016 Sauvignon Blanc



VARIETY

100% Sauvignon Blanc.

VITICULTURE

Vertical shoot positioned, cane pruned vines planted at a density of 2525 plants per hectare. The soil originates from an ancient riverbed, comprised of free draining, stony silts with a silt loam topsoil.

VINTAGE

With the strongest El Nino weather pattern since the 1990s being predicted for 2016, the relatively cool start to spring and subsequent growing season came as a bit of a surprise. By mid-October, however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled, leading to one of the most rapid and complete fruit sets seen in recent years. Early 2016 brought much needed rain, refreshing canopies and replenishing dams. Before this, the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

WINEMAKING

Temperature controlled fermentation in stainless steel tanks with carefully selected yeast strains, chosen for their ability to capture the true essence of Marlborough Sauvignon Blanc.

ANALYSIS

Alcohol	13.0%
pH	3.09
Titrateable Acidity	7.1g/L
Residual Sugar	3.4g/L

COLOUR

Pale straw with light green-gold highlights

AROMA

Saturated aromas of passionfruit, lime zest and pink grapefruit dominate the subtle signature of Waihopoi minerality – a lovely combination of citrus based bath salts and warm river stone.

PALATE

This classic tropical tinged, citrus based aromatic theme drives a palate that is crisp and fruit focused whilst bright acid edges add length, structure and an overall sense of liveliness.

FOOD MATCHING

Whilst classically matched with most seafood why not push the boundaries and try the Ned Sauvignon Blanc 2016 with a twice baked Chèvre soufflé, served with a rocket, apple and walnut salad.

CELLARING POTENTIAL

Crafted to be enjoyed at the peak of its vibrancy and freshness, we recommend drinking this wine within 2 – 3 years of vintage date.