

PRIDE + GLORY


CRAFT SERIES
MARLBOROUGH

2013 MARLBOROUGH SAUVIGNON BLANC

Brent Marshall

ORIGIN

Waihopai River Vineyard, Waihopai Valley, Marlborough.

The specific sites chosen for Pride & Glory Sauvignon Blanc are the stoniest sub blocks on the lower-most terrace; an ancient riverbed made up of super stony, free draining silts with the barest minimum of topsoil.

VARIETY

100% Sauvignon Blanc.

VINTAGE

Consistently above average warmth and sunshine hours through the early part of the growing season meant optimal conditions for vine growth and canopy development. This was followed by near perfect flowering conditions and an especially dry December. The key ripening months of January and February continued this blessed pattern of weather but added the hugely beneficial advent of cooler nights. This has ensured the preservation of vibrant fruit intensity whilst promoting signature Waihopai acid tension.

WINEMAKING

Hand harvested from select rows within our Waihopai River Vineyard then whole-bunch pressed, the resulting juices were warm-fermented in either large-format oak or cool-fermented in temperature controlled stainless steel tanks. The oak selection was for the first time to include a single 1000L French oak oval – vessels our winemakers believe are potentially the perfect shape for the fermentation and maturation of aromatic white wine. Following extended aging on

fine lees the blend was put together, balancing the tight, bright fruit intensity of tank fermentation with the textured, savoury complexity of barrel fermentation.

ANALYSIS

Alcohol	13.0%
pH	3.19
Titratable Acidity	6.66g/L
Residual Sugar	1.1g/L

TASTING NOTE

An engaging and deeply complex nose of wildly contrasting elements: Mineral tinged lemon – lime citrus with bold savoury elements of smoke, gunflint and yeast.

Building from first aromatic impressions, the palate similarly contrasts classic Waihopai mineral-laced citrus with bold savoury flavours and a subtle new-oak influence. Fine, bright rails of acid pierce the palate creating a sense of tension whilst highlighting the wet, stone-like minerality that contributes both flavour and a fine grainy texture to the fantastically long, rich finish.

FOOD MATCHING

This wine will enhance dishes devoted to (Marlborough) seafood, fresh green salads and creamy goat's cheese.

CELLARING POTENTIAL

4 – 6 years.

