

A STICKY END NOBLE SAUVIGNON BLANC 2016

VARIETY

100% Sauvignon Blanc.

VITICULTURE

Grown on the upper most terrace of our Waihopai River vineyard, in the shade of the Delta Hills where the ancient riverbed soils are comprised of strong, free draining silts with varying thickness of silt loam topsoil.

VINTAGE

With the strongest El Nino pattern since the late 1990s being the dominant weather prediction for vintage 2016, the relative cool start to spring and the subsequent growing season was somewhat surprising. 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. The early part of 2016 brought much needed rain to Marlborough, refreshing canopies and replenishing dams. 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.

Heavy rain at the end of April and into May brought the initiation of Noble Rot infection that progressively dehydrated the fruit until harvest in the second week of June.

WINEMAKING

Careful hand harvesting has allowed for only the most concentrated, fully infected bunches to be selected for this wine. Tipped directly to the press the fruit was whole bunch pressed, the stem inclusion greatly facilitating the extraction of free run juice. The resulting super sticky nectar was settled clear before being run to new and seasoned French oak barrels for fermentation and subsequent maturation.

ANALYSIS

Alcohol	11.0%
pH	3.69
T.A	7.1g/L
Residual sugar	169g/L

COLOUR

Medium – pale golden yellow.

AROMA

A classic expression of barrel fermented, botrytis affected Sauvignon Blanc that seamlessly combines lime marmalade with bees wax and the unique fruity - woody scent of peach stone.

PALATE

Instantly sweet and dangerously slippery with saturated flavours of dried apricot, honey comb and candied lemon peel. The seam of signature Waihopai acid keeps the overall impression being one of lightness and balance whilst the underlying thread of spicy French oak works to dry and lengthen the finish leaving the palate suitably teased for a second sip.

FOOD MATCH

Serve lightly chilled with a washed rind cheese, at room temperature, accompanied by fresh pear slices and whole Brazil nuts.

CELLARING POTENTIAL

5 years.

