



MARLBOROUGH · NEW ZEALAND

A Sticky End Noble Sauvignon Blanc 2014

Variety 100% Sauvignon Blanc

Viticulture

Cane pruned vines, intensively planted to 2,525 plants per hectare with vertical shoot positioned canopies. Grown on the upper most terrace of our Waihopai River vineyard where the ancient riverbed soils are comprised of strong, free draining silts with varying thickness of silt loam topsoil.

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

Carefully harvested fruit was gently crushed and de-stemmed and held in the press where fractions of juice were removed, chilled, and pumped back over the skins. This was carried out for up to 6 hours to ensure that every ounce of Sticky flavour was captured. The resulting nectar was fermented in new and seasoned French oak barrels and allowed to age for 10 months to further develop richness and complexity.

Analysis

Alcohol	10.5%
PH	3.86
Titrateable Acidity	8.6g/l
Residual Sugar	179g/l

Colour Burnished gold.

The Aroma

Powerfully ripe fruit flavours of dried pineapple and caramelised apricot meld seamlessly with a classic botrytis derived orange marmalade richness. Fermentation and subsequent maturation in large format French oak barrels has contributed creamy, vanilla and spice complexities.

The Palate

Intense and addictively sweet with a super slippery, silky texture; the massively elevated sugar levels retain balance and harmony thanks to a delicate thread of Waihopai acid and the fine grain oak tannin - providing a clean, dry finish to this otherwise Sticky End.

Food Matching

Serve lightly chilled to accompany fresh persimmon slices, ginger cake and your favourite soft blue cheese.

