

THE KING'S  
**Favour**  
SAUVIGNON BLANC



**THE KING'S FAVOUR  
SAUVIGNON BLANC 2014**

**VARIETY**

100% Sauvignon Blanc.

**VITICULTURE**

Caned pruned fruit-thinned vines with vertical shoot positioned canopies are closely planted to 2,500 vines per hectare. The terraced vineyard is situated alongside the eastern banks of the Waihopai River and consists of glacial formed complex soils with less fertility and uniformity than those of the main Wairau Valley.

**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 season, with a near perfect bud burst and optimum growing 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 – a highly desirable scenario when your business is based on the retention of the pristine flavour qualities of Sauvignon Blanc.

**WINEMAKING**

Juice from gently pressed whole berries was fermented at low temperatures in stainless steel tanks to retain fruit expression and aromatic purity. After fermentation the wine was blended and left on light lees to build texture, while maintaining freshness. This wine is a blend of select vineyard parcels from both the upper and lower terraces, with each component contributing different aspects of Sauvignon expression.

**ANALYSIS**

pH	3.17
T.A	6.6g/l
Alcohol	12.0%
Residual sugar	2.3g/l

**COLOUR**

Pale straw with green highlights.

**AROMA**

A complex bouquet of lime zest, pink grapefruit and classic wet stone minerality.

**PALATE**

Lush and fleshy with a complex blend of powerful Sauvignon fruit character, these bold flavours and plush textures are given length and definition by brisk, juicy acids that cleanse and freshen the palate.

**FOOD MATCH**

The perfect aperitif, no food required. If you do have to nibble, try the 2014 King's Favour alongside crushed pea fish cakes with lime and chilli mayonnaise.

**CELLARING  
POTENTIAL**

2-5 Years.

*'Beautifully aromatic yet deeply complex, aromas of passion fruit, pink grapefruit and lime leap from the glass revealing a foundation of traditional Sauvignon Blanc base notes; hedge rows and wet river stone'*

