

2010 A STICKY END NOBLE SAUVIGNON BLANC

VARIETY

100% Sauvignon Blanc.

VITICULTURE

Vertical shoot positioned, cane pruned and 2,500 plants per hectare. Soil is ancient riverbed comprised of free draining strong silt with loam topsoil

VINTAGE

2010 provided outstanding late season conditions for the production of Noble Sauvignon Blanc. Selected parcels of fruit were left to hang on the vine through the month of May where the relative humidity of the vineyard was perfect for the onset of natural Botrytis (Noble Rot). Early morning dew coupled with clear warm days ensured that the optimum level of Botrytis infection and sweetness was reached without compromising overall fruit quality.

WINEMAKING

Carefully harvested fruit was gently processed 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 six hours to ensure that every ounce of flavour was captured. The resulting nectar was fermented in new and seasoned French oak barrels and allowed to age for 14 months to further develop richness and complexity.

ANALYSIS

pH	3.55
TA	6.8g/l
Alcohol	12%
Residual Sugar	125g/l

COLOUR

Soft gold.

AROMA

An expressive nose displaying ripe lychee and feijoa fruits with complementary hazelnut, musk and fig notes. With further bottle age this wine will reveal complex aromas of toasted bread, marmalade and honey.

PALATE

Concentrated flavours of manuka honey, ripe nectarine and apricot with layers of zesty citrus. Lusciously viscous, this Noble Sauvignon Blanc is sweet without being cloying thanks to a delicate thread of acidity which provides a refreshing twist to this mouth-watering wine.

FOOD MATCHING

Serve chilled alongside a platter of freshly cut fruits and matured soft rind cheeses.

CELLARING POTENTIAL

5 Years.

