

**A STICKY END
NOBLE SAUVIGNON BLANC 2015**

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, 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

Having survived a string of spring frosts, the timing of budburst was nearly identical to last year though a subsequent cooling off meant early vine development wasn't quite as vigorous as seen previously. November was dry, with temperatures slightly above average. December brought with it a noticeable drop in temperature and just shy of 10mm of rain. This was to coincide with the critical stages of flowering and fruit set and goes some way to explain the lighter than usual 2015 yields. By Christmas the weather had begun to warm up and we hit a sustained patch of hot, dry weather that lasted through to the middle of March before the weather broke and the district finally got some rain.

Heavy rain at the end of April and into May brought the blessed run of weather to a close whilst initiating a Noble Rot infection to rival the legendary 2014. This has created a fruit source with heavily botrytis affected, ripe fruit flavours combined with record high levels of residual sugar.

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	10.5%
pH	3.55
T.A	7.3g/L
Residual sugar	168g/L

COLOUR

Medium gold hue.

AROMA

Poached peach and apricot kernel fruit notes combine with the classic varietal aromas of nectarine & wild fennel whilst Noble Rot contributes elements of candied citrus peel.

PALATE

Powerfully sweet; the lusciously ripe stonefruit flavours, creamy oak and silken, sugary texture is all held neatly in balance by a fine acidic tension created from the synergy of pressing intact, hand harvested, botrytis affected fruit grown in the famously cool Waihopai Valley.

FOOD MATCH

Serve lightly chilled to accompany grilled Ciabatta with a generous topping of pork and pistachio terrine.

CELLARING POTENTIAL

5 years.

'Powerfully sweet and richly fruited, yet ultimately balanced by a nervy thread of signature Waihopai acidity'.

