



THE KING'S FAVOUR SAUVIGNON BLANC 2013

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

Consistently above average warmth and sunshine hours through the early part of the season meant there were optimal conditions for vine growth and canopy development. This was followed by near perfect flowering conditions and an especially dry December. The key ripening month of January and February continued this blessed pattern of weather but also added the hugely beneficial advent of cooler nights. This ensured the preservation of juicy acidity and vibrant fruit intensity; essential hallmarks of our Waihopai Sauvignon style.

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 style.



SAUVIGNON BLANC

ANALYSIS

pH	3.19
TA	7.3g/l
Alcohol	13.0%
Residual Sugar	2.1g/l

COLOUR

Pale straw with green highlights.

AROMA

A complex bouquet of lime, pink grapefruit and classic wet Waihopai River stone.

PALATE

Powerful mouth filling flavours of ripe citrus and elderflower encase a more linear core of signature Waihopai minerality. Bold flavours and rich texture are balanced and lengthened by ripe, juicy acids.

FOOD MATCHING

This wine is the perfect match for well chilled, fresh oysters on the half shell, dressed in nothing but a dash of the King's Favour.

CELLARING POTENTIAL

2-4 Years.

