



## THE KING'S FAVOUR SAUVIGNON BLANC 2012

### VARIETY

100% Sauvignon Blanc.

### VITICULTURE

Vertical shoot positioned, cane pruned vines planted at 2,500 plants per hectare.

The terraced vineyard is situated alongside the Waihopai River and consists of very complex soils with less fertility and uniformity than those of the main Wairau Valley.

### VINTAGE

2012 was a classic cool climate Marlborough vintage, giving us elegant wines with great concentration and flavour intensity. The season started with a cool spring which continued through the summer months. Late summer and autumn were sunny, warm and dry. This combined with the naturally low yields, produced ripe fruit and some beautifully balanced wines.

### WINEMAKING

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

### ANALYSIS

pH	3.25
TA	7.5g/l
Alcohol	13.0%
Residual Sugar	2.5g/l



2012 SAUVIGNON BLANC

### COLOUR

Pale straw with green hues.

### AROMA

An attractive and intriguing bouquet of citrus blossom, lime and classic Waihopai wet river stone minerality. Hints of fresh herb, fennel and musk add complexity and interest.

### PALATE

The palate is precise yet rich, with flavours of ripe citrus, elderflower and sweet herb. This wine has texture, minerality and juicy acidity giving length and structure to this delicately poised, but powerful wine.

### FOOD MATCHING

This wine is the perfect match for oysters, or any other shellfish or seafood dish.

### CELLARING POTENTIAL

2-4 Years.

