

## THE KING'S FAVOUR SAUVIGNON BLANC 2015

### VARIETY

100% Sauvignon Blanc.

### VITICULTURE

Caned pruned vines with vertical shoot positioned canopies are closely planted to 2,525 vines per hectare. The terraced vineyard is situated alongside the eastern banks of the Waihopai River and consists of complex, glacial formed soils with less fertility and uniformity than those of the main Wairau Valley.

### VINTAGE

Having survived a string of 15 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 to be 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 Sauvignon yields. By Christmas the weather had begun to warm up and a sustained hot, dry period was to last through to the middle of March before the weather broke and the district finally got rain. Normally, rain this close to harvest would be a major cause for concern however given the district had been recognised as an official drought zone since early February this rain was "good rain" and greatly welcomed.

### WINEMAKING

Juice from gently pressed whole berries was fermented at low temperatures in stainless steel tanks to enhance its aromatic purity and fruit expression. After fermentation the wine was blended and left on light lees to develop positive palate texture. 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	3.19
T.A	6.9g/L
Alcohol	12.5%
Residual sugar	3.3g/L

### COLOUR

Pale straw with green highlights.

### AROMA

Lime zest and citrus blossom fragrance sit atop richer, more exotic elements of musky, pink grapefruit and black current hedge.

### PALATE

Edgy leafy greens are given intensity and cut from vivid lime-tinged acids, whilst the riper citrus elements and the signature wet stone minerality reveal themselves on the long, finely textured finish.

### FOOD MATCH

Fresh, thickly cut white bread, a smear of lemon aioli, a couple of fresh rocket leaves and a warm whitebait pattie, straight from the pan. Perfect!

### 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'*

