

Kings Series

MARLBOROUGH · NEW ZEALAND

The King's Favour Sauvignon Blanc 2016

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

With the strongest El Nino pattern since the late 1990s being the dominant weather prediction for vintage 2016, the relative cool start to spring and the subsequent growing season was somewhat surprising. By mid-October, however, things began to look more typical as temperatures increased and the relative dryness so typical of El Nino began to manifest. The weather during flowering was warm and settled, leading to one of the most rapid and complete fruit sets seen in recent years. The early part of 2016 brought much needed rain to Marlborough, refreshing canopies and replenishing dams. Before this rain, the district had been surviving on just over half its usual rainfall. The key ripening months of February and March were warm with above average sunshine hours setting the trend for a warm and largely dry harvest.

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

Alcohol	13.0 %
Residual Sugar	3.1 g/L
pH	3.16
Titrateable Acidity	6.7 g/L

Colour

Pale straw with green highlights.

Aroma

A punchy, layered aromatic of lime leaf and musky, pink grapefruit sits atop classic base notes of dried herb, sizzled green capsicum and woody grape stem.

Palate

The citrus fuelled flavour theme carries through onto the palate which combines the seemingly contrary elements of super smooth, silken mouthfeel with an electric acid quality that serves to lift and intensify the lemon – lime, pink grapefruit and passionfruit flavours towards a finish that is mouth-wateringly fresh and flavour - packed.

Food Matching

A light, fresh first course of grilled, fresh sardines with fennel and preserved lemon.

Cellaring Potential 2-5 years

