



## The Ned Sauvignon Blanc 2012

### Variety

100% Sauvignon Blanc

### Viticulture

Vertical shoot positioned, cane pruned and 2,500 plants per hectare. Soil is ancient riverbed comprised of free draining strong silt with loam topsoil.

### Vintage

A cooler start to the Marlborough growing season was followed by a long warm Indian summer which allowed the vines to find their natural balance with minimal intervention from the viticulture team. April daytime temperatures were consistently warm with night time temperatures dropping significantly early in the month. This resulted in Sauvignon Blanc fruit with a powerful expression of character yet retaining an elegance and finesse also.

### Winemaking

Temperature controlled fermentation in Stainless Steel Tanks with carefully selected yeast strains that are chosen for their ability to capture the true essence of Sauvignon Blanc

### Analysis

Alcohol	13%
PH	3.25
Titratable Acidity	7.8g/l
Residual Sugar	3.5g/l

### Colour

Pale Straw with a light green hue

### Aroma

Vibrant aromas of lime zest, lemongrass and passionfruit with underlying base notes of mineral and fresh herbs.

### Palate

A lively combination of passionfruit and crisp green apple flavours are drawn across the palate by a pristine mineral acidity.

### Food Matching

Perfect as an aperitif, this wine can also be enjoyed with a wide range of dishes including fresh asparagus soup with lemon and parmesan and seasonal shellfish tossed through fettuccine with fresh herb butter.

### Cellaring Potential

2-3 years

### Markets

Available in New Zealand, Australia, Germany, UK, Netherlands, Austria, Czech Republic, Ireland, Singapore and the Philippines.

