

TAIHOA VINEYARD SAUVIGNON BLANC 2017

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

Anna and Paddy Trolove at Taihoa Farm, Kekerengu, Marlborough.

LOCALITY

Kekerengu Coast, Marlborough, NZ.

SPECFICATIONS

Alcohol 13.0 %
Residual sugar <1 g/l
pH 3.36
Total acidity 6.4 g/l

VITICULTURE

Climate The 2016-2017 growing season was much warmer than usual and made tricky by two heavy rain events followed by extended moist conditions that necessitated a rushed harvest. Because of the low cropping levels on our sauvignon blanc, the grapes were ripe and ready to harvest before the rain had caused any deterioration in the fruit quality, leading to typical flavour and aromas in the wine.

Soils Free-draining stony, silty loam, with some fragmented limestone.

Vine Management Standard trellis with pruning to two canes with vertical shoot positioning. Vines are trimmed closely, well tucked, with extensive shoot thinning, bunch thinning and leaf plucking to delay ripening and increase exposure of the fruit for flavour development and acid reduction.

Harvest Date 21st April, 2017.

WINEMAKING

The fruit was hand-picked at 20.7 Brix, whole cluster pressed and only the cuveé juice retained for fermentation in old barrels. The combination of wild yeast, fermentation on light grape solids and lees stirring has added texture and interesting complexity to the nose. The delicate fruit handling has given the wine a racy and crisp structure.

TASTING NOTES

Colour/Appearance Lemon gold.

Aroma/Bouquet Fresh-cut passionfruit, lime curd, currant leaf, citrus zest and interesting herb and leesy nuances.

Palate Powerful citrus, guava, melon and limoncello flavours, and a chalky, mineral texture.

Cellaring This wine will continue to develop rewarding flavour and bottle complexity with ageing.

Suggested Foods Match with soft white cheese, chicken and tarragon pie, and smoked eel. A natural partner for seafood – particularly oysters. Also as an aperitif.

Serve At a light chill.

Simon Waghorn, Winemaker.

Simon Waghorn