



AWATERE VALLEY SAUVIGNON BLANC 2018

VARIETY

100% sauvignon blanc.

GRAPEGROWERS

Grown at the Lissaman 'Trelawne' and Jones 'Orchard' vineyards.

LOCALITY

Lower Dashwood and central southern Awatere Valley, Marlborough, New Zealand.

SPECIFICATIONS

Alcohol	13.5 %
Residual sugar	<1 g/l
Total acidity	6.6 g/l

VITICULTURE

Climate The 2017-2018 growing season was the warmest since 1973, when grapes were first planted in Marlborough. Temperatures were 1.1 degrees over the long-term average. It was wetter than normal January through March and made tricky by three extended rain events. A dry period between late February and late March helped the grapes get

through in reasonable condition, and the health of the canopies ensured good flavour development.

Soils Grown on gently undulating well drained deep silt loams, and moderately deep sandy loams of greywacke alluvium.

Vine Management Standard trellis, with pruning to two to four canes and vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Dates Between 20th March and 5th April, 2018.

WINEMAKING

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

Simon Waghorn

Simon Waghorn, Winemaker.