

Single Vineyard Sauvignon Blanc 2004

Bronze 2005 Air New Zealand Wine Awards
Bronze 2005 New Zealand International Wine Show
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Tasting Notes

<i>Date of Harvest</i>	20 th April 2004
<i>Region</i>	Marlborough
<i>Brix at Harvest</i>	24.1°
<i>Total Acidity At Harvest</i>	10.8 g/l
<i>pH at Harvest</i>	3.11
<i>Colour</i>	Pale yellow with green tinges at the rim
<i>Bouquet</i>	Concentrated aromas of ripe tropical fruits with an elegant dried herb, citrus and mineral lift. Deep and intense this displays all the classic characteristics of Marlborough Sauvignon Blanc.
<i>Palate</i>	All the characteristics of the bouquet are replicated in a powerful and superbly balanced palate, which culminates in a rich and persistent finish.
<i>pH in Wine</i>	3.28
<i>TA in Wine</i>	7.99 g/l
<i>Aging Potential</i>	2 – 3 years
<i>Comments</i>	From the Giesen brothers' premium Matthews Lane Vineyard, the fruit for this wine has been carefully nurtured from pruning through to the bottle. Meticulous vineyard management included fruit thinning and leaf plucking by hand ensured the fruit reached optimum maturity and achieved the desired flavour profile. In the winery only premium free-run juice was used and inoculated with carefully selected yeast before undergoing a long, cool fermentation. The fermented wine remained on yeast lees for an extended period before being stabilised, filtered and bottled.