

Borthwick Vineyard

2013 Sauvignon Blanc

Region: Gladstone, Wairarapa, New Zealand

Grapes: Sauvignon Blanc

Analysis:

Alcohol: 13.8%

Total acid: 6.0g/l

PH: 3.19

Residual sugar: 3.2gms/l

Tasting notes: The unusually hot season has produced a wine with intense tropical, cantaloupe, melon and ripe passionfruit aromas with an underlying hint of gooseberry, guava and lycee. This is a wine with great balance, structure and intensity.

Vintage Conditions: 2013 has been the hottest summer this century. The hot conditions combined with very low rainfall have allowed the flavours in the berries to develop to full ripening potential. The warm season has meant picking occurred up to two weeks earlier in our Sauvignon Blanc, to ensure the freshness, acidity and varietal aromas were maintained .

Viticulture: The vineyard has been planted progressively; the Sauvignon Blanc vines are now ages between 9 to 17 years old and are a mix of clones. The younger vines are on lighter soils and tend to give us very tropical aromas and softer acidity, while the older plantings give us good palate length, structure and fruit sweetness.

Winemaking: The harvested fruit was gently pressed over an extended period to allow slight skin contact. Settled and inoculated in tank with a variety of yeasts for a long slow cool fermentation to retain vibrant aromas. The wine was stirred and blended after 5 months on lees.

History: Established in 1996 the family owned and managed Borthwick Vineyard produce wine with flavours that are a direct reflection of the Gladstone region, New Zealand. Ancient stony, alluvial soils and cool climate allows the grapes to grow in harmony in their environment. Sustainable practices and minimal intervention in the vineyard and winery allow our wines to display their distinctive single vineyard characteristics and flavor.

