

Borthwick Vineyard

2017 Sauvignon Blanc



Region: Gladstone, Wairarapa, New Zealand

Grapes: Sauvignon Blanc

Analysis:

Alcohol: 13.1%

Total acid: 7.5g/l

PH: 3.34

Residual sugar: 2.6gms/l

Tasting notes: The cool growing 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: 2017 displayed a beautiful spring followed by a cool summer. Above average Growing Degree days allowed the fruit to develop great flavours with good acids and produced ripe flavours across the range of wines from the home vineyard at harvest time. A year that showed the exacting vineyard management qualities and decisional capabilities of an experienced and valued team from our vineyard.

Viticulture: With vines ranging in age of 8 to 16 years old, the vines are now well established, with roots sitting deep in our alluvial soils. As a result, the vines are easy to manage, and very co-operative in producing great tasting fruit of character. We like to keep it simple in the vineyard, allowing the vines to give the expression.

Fermentation: The harvested fruit was processed quickly into tank to retain the vibrant aromas and fresh acidity. Settled and inoculated with a variety of yeasts for a long slow cool fermentation in tank. The wine was lees stirred and blended after 5 months on lees, filtered and bottled

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.

