



## 2014 'Altitude' Sauvignon Blanc Marlborough (Sustainable)

SOILS	CLAY, LOAM OVER GRAVEL
ALCOHOL	14%
T.A	7.2 G/L
RS	3 G/L
BRIX	23.2
PH	3-3
HARVEST DATES	APRIL

### Winemakers' notes:

Sourced from a single vineyard in the Southern Valleys sub-region of Marlborough where the soil structure has a high content of clay loam over ancient gravels. The shallow, fast draining, low fertile soil helps to produce lush, aromatic, ripe wines with structure. The grapes were thinned to one bunch per shoot to increase concentration and flavour. All leaves were removed from the fruiting zone to achieve maximum ripeness and to avoid any unripe characters. The grapes were hand-picked and whole bunch pressed directly into 7 year old hogshead barrels for wild fermentation. Aged on full yeast lees, and stirred regularly for 10 months with a small portion going through malo-lactic fermentation. Not fined with a light filtration prior to bottling.

### Tasting notes:

Colour: Intense, pale gold

Nose: A savoury nose with aromas of lemon balm, lanolin oil and apricot kernel, combined with biscuity notes.

Palate: The palate is firmly structured with excellent concentration, balanced with crystalline acidity. Extended lees ageing and stirring adds breadth, providing complexity and elegance.

The wine is a perfect match with soft and mature cheeses, terrines and pates. Drink between 2015 and 2020.