



## 2015 'Altitude' Sauvignon Blanc Marlborough (Sustainable)

<b>SOILS</b>	FRIABLE SILT LOAM TOPSOIL OVER CLAY LOAM
<b>ALCOHOL</b>	13.5%
<b>T.A</b>	6.0 G/L
<b>RS</b>	2.8 G/L
<b>BRIX</b>	24.2
<b>PH</b>	3.27
<b>HARVEST DATES</b>	APRIL 2015

### Winemakers' notes:

Sourced from a single vineyard in the Southern Valleys sub-region of Marlborough where the soil structure has a high content of silt and gravel over clay. 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. 60% went directly into 8 year old hogshead barrels, while 40% went into a concrete egg tank, both for wild fermentation. The wine was then aged on full yeast lees for 10 months in these vessels, with a small portion going through malo-lactic fermentation. Unfined with a light filtration prior to bottling.

### Tasting notes:

Colour: Intense, rich gold

Nose: A delicate nose with aromas of lemon balm, grapefruit pith and tea tree, combined with dried herbs.

Palette: The palate has granular texture with excellent concentration, balanced with juicy citrus notes, wet stone and chalky flavours and crystalline acidity. Extended lees ageing adds breadth, providing complexity and elegance.

The wine is a perfect match with soft and mature cheeses, terrines and pates. Drink between 2016 and 2021.