



Winemakers Tasting Notes

2014 MARLBOROUGH LATE HARVEST SAUVIGNON BLANC



VINTAGE NOTES

One thing that will be remembered about the 2014 vintage is that it was a “game of two halves”. The spring started off with loads of sunshine and good dollops of rain, resulting in strong spring growth and early flower set. As the warm days rolled in and the flowers started to develop into berries, it became apparent that we were in for a very large potential crop and an early vintage. With that in mind we focused all our efforts on manipulating the cropping levels of the vines by careful shoot & fruit thinning. The weather then cooled down in February, slowing down the ripening of the fruit and postponing the start of harvest by a couple of weeks. This was a blessing in disguise as it allowed for optimum hang time with a “textbook example” ripening window in early autumn.

We returned to the same block that was so successful in 2011 to make this year’s Late Harvest Sauvvy. The rain event in late April allowed us to achieve a very high level of botrytis infection in the grapes, around 95%. This led to some wonderfully dehydrated berries that provided us with intensely flavoured viscous juice.

VINIFICATION

We hand picked the grapes one cold morning in late April 2014. The raisined berries were crushed and pressed a first time. The juice from the initial pressing was chilled and returned to the press, allowing the skins to “soak up”, thus obtaining a little more of the precious nectar. The viscous juice was settled then fermented in a small tank, a slow affair due to the high concentration of sugars in the juice. We finally bottled in August of 2014.

COLOUR

The wine has a golden yellow hue.

NOSE

When released in September 2014, this wine was showing delicate aromas of ripe stone fruits, honeysuckle and spiced orange.

PALATE

The palate is decadently sweet with concentrated flavours of mandarin, ripe nectarine and honey with hints of cloves. A soft line of acidity from its Sauvignon Blanc heritage cuts through the sweetness to balance the rich flavours to perfection. Luscious!

Jules



HARVEST DATE
Late April 2014

VINEYARDS
100% Marlborough
New Zealand

VARIETIES
100% Sauvignon Blanc

BOTTLING DATE
August 2014

WINE ANALYSIS
Alc. 12.00%
RS. 223 g/L
pH. 4.13
TA. 7.69 g/L