

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2014

Naturally low Martinborough yields, small canopies, old vines and hand-picking are all factors in producing our unique style of bone-dry but weighty Sauvignon Blanc. Four different ferment techniques were used this year to ensure richness, complexity and length. The first, in tank, resulted in a very pure, steely component with spicy/floral and fleshy white fruit notes and just a hint of fennel bulb to balance the plush fruit. The next 20% - unsettled juice straight from the press - was barrel fermented in neutral barrels by indigenous yeasts and left on lees to enhance texture and body. A further 25% went through malo-lactic fermentation to soften out the wine. Intriguingly, the final 600 litres was fermented in contact with the ripe sauvignon skins for almost a month in a large barrel with a stainless lid wide enough to gently submerge the berries during ferment. This last portion has real zing and lovely florals on the nose. Blended together, we're confident we've hand-crafted an outstanding 2014 Sauvignon Blanc.

(NB. Our 2013 Sauvignon Blanc topped a Wall St Journal Tasting of NZ Sauvignons in May '14)

Harvest Dates	<i>21 March - 05 April</i>	Wine Analysis	<i>Alc 13.5 % TA 6.7 g/l, pH 3.3</i>
Vineyards	<i>Lismore, Waiora, Walnut Ridge, Hau Arika Marae Southdown Estate</i>	Winemaking	<i>Fruit hand-picked and crushed with around half given a few hours of cold soak skin-contact before draining and pressing. Four separate components as described above were blended to make up the final wine</i>
Harvest Analysis	<i>Brix 21.5 – 23.5 pH 3.0- 3.2 TA 6.6 – 7.6 g/l</i>	Cellaring Potential	<i>Delicious when fresh, though will age gracefully for 2-3 years or more.</i>
Bottling Date	<i>August 2014</i>		

