

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2015

Naturally low yields, older vines, small canopies and judicious, labour-intensive hand picking of the entire crop are all factors in producing this uniquely Martinborough style of Sauvignon Blanc. A small portion of de-stemmed, whole berries were loaded into a super-sized oak barrel where the juice fermented in contact with the berry skins, magically filling the entire barrel hall with intense, enticing aromatics. Adding further complexity and savoury notes, around 30% was fermented in neutral oak barrels. The on-skins component has highlighted beautiful citrus florals, with a hint of fresh fennel and lime zest, and has lent the wine an impressive textural quality with mouth-watering drive and a tight, flinty, satisfyingly long finish.

Harvest Dates	<i>25 March - 17 April</i>	Wine Analysis	<i>Alc 13.5 % TA 6.6 g/l, pH 3.2</i>
Vineyards	<i>Lismore, Waiora, Walnut Ridge, Hau Ariki 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 ferment components make up the final wine</i>
Harvest Analysis	<i>Brix 21.5 – 23.5 pH 3.0- 3.2 TA 6.5 – 8.1 g/l</i>	Cellaring Potential	<i>Delicious when fresh, though will age gracefully for 2-3 years or more.</i>
Bottling Date	<i>August 2015</i>		

