

ATA RANGI  
· MARTINBOROUGH ·

*Sauvignon Blanc*

2007

Crushed pineapple, lime, golden kiwifruit and hints of gooseberry meld into this fresh and beautifully balanced, hand-picked sauvignon. A sublime purity of fruit makes this crisp, classic sauvignon stand out in a crowd. Our dry windy climate consistently delivers low yields and this variety is no exception. As we're aiming for a food-friendly style of Sauvignon, a small portion of the blend is always fermented in older barrels to enhance mid palate weight and texture.

<b>Harvest Date</b>	<i>21 Mar – 20 Apr</i>	<b>Wine Analysis</b>	<i>Alc 13.5 TA 6.8 pH 3.2</i>
<b>Vineyards</b>	<i>Lismore, Waiora, Walnut Ridge, Hau Ariki Marae Sutherlands Block</i>	<b>Winemaking</b>	<i>Fruit hand-picked and crushed with some cold soak skin-contact before draining and pressing. Light bentonite to juice at cold settling. 15% fermented in 3 year old oak, 85% in stainless steel. Inoculated and fermented in controlled temperature storage at 12-18<sup>o</sup> C. No malo-lactic fermentation.</i>
<b>Harvest Analysis</b>	<i>Brix 21 – 23 pH 3.1 – 3.2 TA 8.5 – 9.0</i>	<b>Cellaring Potential</b>	<i>Best drunk when fresh, though will age gracefully for 2-3 years.</i>
<b>Bottling Date</b>	<i>August 2007</i>		

