

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2008

Hand-picked from a near perfect season, this sublime wine shows a glorious medley of tropical fruits, passionfruit, citrus, elderflower and pear. It is rich and fleshy, almost creamy on the palate, with a restraint and elegance that is all class. Aiming for a complex, satisfying, food-friendly style, a small portion was fermented in older barrels to enhance mid palate weight and texture. Our dry windy climate consistently delivers low yields and this variety is no exception. Obsessive attention to detail throughout the season ensures the fruit comes in at optimum flavour and balance, sometimes even harvesting the warmer side of individual rows and going back a few days later for the cooler side. Winemaker Helen Masters considers the 2008 one of the finest sauvignons yet produced by Ata Rangi.

Harvest Dates	<i>19 March through to 13 April</i>	Wine Analysis	<i>Alc 13.5 TA 6.2 pH 3.2</i>
Vineyards	<i>Lismore, Waiora, Walnut Ridge, Hau Ariki Marae Sutherlands Block</i>	Winemaking	<i>Fruit hand-picked and crushed with around half given a few hours of cold soak skin- contact before draining and pressing. Light bentonite to juice at cold settling. 10% fermented in 3 year old oak, 90% in stainless steel. Inoculated and fermented in controlled temperature storage at 12-18°C. No malo-lactic fermentation.</i>
Harvest Analysis	<i>Brix 21.5 – 23 pH 3.2 TA 6.5 – 7.5</i>		
Bottling Date	<i>August 2008</i>	Cellaring Potential	<i>Delicious when fresh, though will age gracefully for 2-3 years.</i>

