

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2011

Notes of elderflower, lemon/lime, tropical papaya and hints of fresh fennel are defining features of the 2011, along with a full, creamy palate entry, lovely weight and a long and focused finish. The portions fermented in barrel, hand-picked fruit and the extended fermentation on lees are integral to achieving our more subtle and food-friendly style.

Harvest Dates	<i>17 March – 14 April</i>	Wine Analysis	<i>Alc 13.5 % TA 6.4 g/l 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. 20% fermented in 3 year old oak, 80% in stainless steel. Inoculated and fermented in controlled temperature storage at 12-18°C.</i>
Harvest Analysis	<i>Brix 21.5 – 23 pH 3.2 TA 7 – 8</i>	Cellaring Potential	<i>Delicious when fresh, though will age gracefully for 2-3 years.</i>
Bottling Date	<i>9 August 2011</i>		

