

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2013

The much lauded 2013 season has delivered a vibrant, food-friendly style of Sauvignon Blanc from well-established, yet characteristically low-yielding vines. 20% of the juice was fermented by indigenous yeasts in neutral oak barriques, and all the wine - whether in tank or in barrel - was left on the lees for three months to enhance palate weight and complexity.

Stone fruit and citrus characters dominate in this release, with lovely tropical nuances of guava and papaya also vying for attention. A hint of fennel bulb and a twist of mint join the party, while the flinty minerality steers the fine, dry finish to a long and satisfying conclusion.

Hand-picked, hand-sorted fruit and time on lees are all integral to achieving this more textural and restrained style of Sauvignon Blanc.

Harvest Dates	<i>26 March – 19 April</i>	Wine Analysis	<i>Alc 13.5 % TA 6.7 g/l, pH 3.2</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. 20% of juice was fermented in 3 year old oak by wild yeasts; the other 80% was fermented in small stainless tanks.</i>
Harvest Analysis	<i>Brix 22 – 23 pH 3.1- 3.25 TA 7.2 – 8.0 g/l</i>	Cellaring Potential	<i>Delicious when fresh, though will age gracefully for 2-3 years.</i>
Bottling Date	<i>August 2013</i>		

