

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2016

Refreshingly vibrant and juicy, the 2016 Sauvignon shows enticing aromas of citrus blossom and lemon grass with hints of jasmine and crisp, freshly-sliced fennel bulb. This latest offering is supple and bright and, at 12.5% alcohol, is wonderfully light on its feet. Around 5% of the fruit was fermented in contact with its skins and held for two months, drawing out the more complex flavours that reside in the skins. The grape skins also contain phenolics which, combined with the natural acidity, give the fresh back bone to this wine. Adding further interest, 30% of the juice was fermented in neutral oak barrels. Our naturally low yields, older vines, small canopies and judicious, labour-intensive hand picking of the entire crop are also factors in producing this uniquely Martinborough style of Sauvignon Blanc.

Harvest Dates	<i>31 March - 15 April</i>	Wine Analysis	<i>Alc 12.5 % TA 6.8 g/l, pH 3.06</i>
Vineyards	<i>Lismore, Waioara, 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 20.5 – 21.5 pH 2.9 - 3.05 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 2016</i>		

