

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2012

A cooler 2012 has resulted in a very expressive Sauvignon Blanc, less tropical than the 2011 with more lemon/lime, fresh passion-fruit, a lovely flinty character and a twist of mint. There's a creaminess to the texture derived from the portion fermented in barrel, and a real drive and energy on the finish. Hand-picked, hand-sorted fruit and time on lees are integral to achieving our more elegant, restrained and food-friendly style.

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| Harvest Dates | <i>14 April – 15 May</i> | Wine Analysis | <i>Alc 13.0 % TA 7.8 g/l, pH 3.2</i> |
| Vineyards | <i>Lismore, Waiora, 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. 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 3.1-3.2 TA 8-9 g/l</i> | Cellaring Potential | <i>Delicious when fresh, though will age gracefully for 2-3 years.</i> |
| Bottling Date | <i>November 2012</i> | | |

