

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2009

Hand-picked from a very benevolent season, this vibrant wine shows a glorious medley of aromas - passionfruit, persimmon, pear, honeysuckle and a hint of ruby grapefruit. It is rich and finely textured, with great drive through the palate. 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 lower than average yields and this variety is no exception. In 2009 we enjoyed an excellent, very even fruit set and chose to crop thin well before harvest in order to achieve the concentration and weight that we're after. This attention to detail in the vineyard throughout the season ensures the fruit comes in at optimum flavour and balance.

Harvest Dates	<i>27 March through to 17 April</i>	Wine Analysis	<i>Alc 13.5 TA 6.8 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. 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 7 – 8</i>		
Bottling Date	<i>August 2009</i>	Cellaring Potential	<i>Delicious when fresh, though will age gracefully for 2-3 years.</i>

