



Greenhough Hope Vineyard Sauvignon Blanc 2015

Technical

Region	Nelson
Vineyard	Hope Vineyard, 'Larches Block' – Certified Organic (BioGro NZ)
Variety	100% Sauvignon Blanc, Mass Selection
Soil Type	Ranzau alluvial clay loam gravels
Vintage	2015 was characterised by low yields producing high quality grapes and expressive wines with bright aromatics and flavour concentration. Cool weather over flowering resulted in small bunches with low berry numbers and summer drought conditions meant that bunch weights remained light. Final yields were 20-25 percent down. Harvest began and ended very early – 15 March-5 April
Harvest	100% hand harvested, 2-5 April, 2015 23.7 brix, 3.2 pH, 7.9 g/L TA
Processing	70% whole bunch pressed with minimal settling of juice 30% crushed and macerated 36 hours, pressed and settled
Fermentation	Indigenous vineyard yeast fermentation in French oak 228L barriques 20% new
Maturation	Six months on full yeast lees with minimal stirring
Malolactic	Partial MLF during barrel maturation
Bottled	November 2015, sterile filtered
Analysis	14% Alc, 3.35 pH, 7.2 g/L TA, <3 g/L R/S

Style

This alternative Sauvignon Blanc has developed from a desire to build a complex and textural wine style. Extended skin contact, indigenous yeast barrel fermentation and lees contact have contributed subtle aromatic corruption, savoury spice and phenolic edge to a core of rich fruit.