



Greenhough Sauvignon Blanc 2016

Technical

Region	Nelson
Vineyard	Greenhough and Morison Vineyards, Hope Certified Organic (BioGro NZ No.5119)
Variety	100% Sauvignon Blanc , Mass Selection
Soil Type	Ranzau alluvial clay loam gravels
Vintage	Cool, dry spring conditions slowed early season growth. By late December drought conditions prevailed. Weather over flowering was settled and crops set at respectable levels. Summer daytime temperatures were 2-3 degrees above average with warmer nighttime minimums also. Rain after Christmas broke the drought. Warmth and moisture resulted in rapid vine growth. Further rainfall events in mid-February and late March were a little problematic in terms of disease and dilution issues however this was settled by favourable weather. Our harvest began March 21st and was complete by the early date of April 6th. Sugars generally remained lower than usual while acids were beautifully ripe. It was a year for strategic decision-making based on fruit condition and flavour development. A year for lower alcohols in wines which promise lovely aromatics, elegance and phenolic balance.
Harvest	Harvested, 31 March – 11 April, 2016 21.4 - 21.7 brix, 3.07 – 3.15 pH, 8.4-8.85 g/L TA
Processing	Crushed, pressed and settled
Fermentation	Inoculated with a range of yeasts and tank fermented Approx 5% high solids, wild ferment in oak, new and seasoned
Maturation	Blended post ferment following a short period on gross solids
Bottled	9 August, 2016, sterile filtered
Analysis	13% Alc, 3.15 pH, 6.6 g/L TA, 1.94 g/L R/S

Style

A classic 'top of the south' style, vibrant and crunchy in spirit. A small portion of high solids fermentation with indigenous yeasts has 'tamed' the most overt of varietal sauvignon characters and contributed subtle palate texture and complexity. Aromatically there's an intriguing mix of citrus blossom, tangelo and passionfruit together with fresh, greener nettle notes. This is echoed in the character and range of flavours throughout the palate. At first fresh and vibrant the wine opens with a little time to reveal a softer, generous core of melon, tangelo and variously ripe citrus.