



## Greenhough Hope Vineyard Sauvignon Blanc 2016

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 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 night-time 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 followed by favourable weather conditions. 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 100% hand harvested, 6-8 April, 2016

22 brix, 3.17 pH, 8.4 g/L TA

Processing 70% whole bunch pressed with minimal settling of juice

30% crushed and macerated on skins for 36 hours, pressed and settled. All juice racked

to barrel

Fermentation Indigenous vineyard yeast fermentation in French oak 228L barriques, (20% new)

Maturation Eight months on full yeast lees with occasional stirring

Malolactic Full MLF completed during barrel maturation

Bottled December 2016, sterile filtered

Analysis 13.34% Alc, 3.20 pH, 7.25 g/L TA, <2 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, MLF and lees contact have contributed subtle aromatic corruption, savoury spice and a "chalky" phenolic edge to a core of rich fruit. The 2016 vintage is delicately perfumed and refined. It will certainly develop very well with further bottle age.