

DUSKY SOUNDS

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND
2012

Dusky Sound is a unique and magical place, teeming with bird life, its geography, steep sided mountains and deep water give Dusky Sound a mystical quality quite unlike anywhere else in the world. When Captain Cook explored the region he was so taken with the wealth of bird life that he made clearings in the bush and an observatory so he could marvel at these remarkable creatures more closely. The names he gave to parts of the fiord give rise to his love affair with the birds - Shag River, Parrot Isles and Woodhaven Coves to name just a few.

TASTING NOTE

COLOUR: Pale Straw.

NOSE & PALATE Lifted notes of fresh grapefruit, guava and nettles.

COMMENTS: The palate is fresh with concentrated fruit flavours. Lively acidity provides a fresh crisp finish.

VINEYARD REGION: The fruit for this wine was sourced from carefully selected vineyards in Marlborough. These vineyards are on moderately fertile soils with a mix of stony, sandy loam and clay.

VINTAGE CONDITIONS: The growing season started with cool and unsettled weather during flowering which resulted in low crops. The cool weather continued into summer however little rain pressure allowed a longer stable growing season, almost one month longer than usual. This produced some intensely flavoured and concentrated aromatic wines.

WINEMAKING: Once harvested the grapes were transported to the winery and gently crushed and pressed. The grapes were kept cool and after cold settling each batch was cool fermented in stainless steel using a variety of yeasts to add complexity. The wines were racked off the lees shortly after fermentation and carefully balanced and blended for bottling.

ANALYSIS: Alc Vol: 13.0% Residual Sugar: 1.1g/L
Acidity (TA): 8.1 pH: 3.4

SERVE: Serve chilled with seared fish with Asian spices and good friends. Drink Now—2014.

