



AMISFIELD

SAUVIGNON BLANC 2014

VINEYARD DESIGNATION: Blocks 1, 2 and 8

CLONE: MS UCD 1

PLANTED: 1999-2005

ROOTSTOCKS: 101-14, Riparia Gloire, Schwartzman, 3309, OR

SOILS: Lochar stony gravel overlaid by sandy loam, Waenga silty loam

DENSITY: Blk 8 3400vines/Ha, Blk 1 and 2 2800 vines/Ha

PRUNING: 2 cane VSP

YIELD: 4.0 – 9T/Ha

WINEMAKING:

The grapes for this wine are picked in 4 separate lots throughout harvest, and then fermented in separate parcels; some with skin contact and with various combinations of selected yeasts in cool tanks. One parcel of late picked fruit is whole bunch pressed to barrel for wild fermentation.

MATURATION:

Tank matured on light fluffy lees and a small portion matured in French oak barrels with occasional stirring of the lees.

STYLE:

Bright, vibrant, fresh aromatics complimented by texture and depth on the palate with a mineral finish.

TASTING NOTES:

Pale straw in colour with aromatics typical of a lively New Zealand Sauvignon Blanc displaying freshly cut pineapple and pink grapefruit notes. The wild fermented barrel component adds another dimension of ripe stone fruit aromatics with subtle creamy notes and texture across the palate with refined minerality.

HARVEST DATE:

3 April – 19 April 2014

HARVEST COMPOSITION:

Brix: 21 – 23.5

PH: 3.07 – 3.35

T.A.: 7 – 7.9g/L

WINE COMPOSITION:

Titrateable Acidity: 6.4g/L

Residual Sugar: 3.5g/L

Alcohol: 13.5%

HARVEST NOTES:

Starting with bud burst in October our ‘phenology’ chart indicated a spurt of growth, more advanced than ever in our 10 years of recording. Flowering time at Christmas was mild and gentle with some rain before and after, but dry over the critical few days allowing a high degree of pollination to set a superb crop. Ripening was just as fine, hardly any rain and just enough breeze to keep the bunches dry. Harvesting by hand started 2 weeks earlier than the previous year.

