



GEM 2008 SAUVIGNON BLANC

MARLBOROUGH, SINGLE VINEYARD

PASSION FRUIT AND GOOSEBERRY SURROUNDED BY GUAVA AND LEMON FLAVOURS THAT RUN SMOOTHLY THROUGH THE PALATE HEMMED BY A SUBTLE MINERAL TONE AND SOFT ACID.

Grown in the Rapaura district of the Wairau Valley the grapes for this wine were harvested in outstanding condition. The juice was separated into two parcels at pressing (free run and pressings) with both resulting ferments treated differently to allow optimum fruit concentration and palate weight and balance. Using the same selected yeast for both tanks the free run was racked clean as a juice and fermented at 14-17°C over three weeks concentrating on obtaining weight and fullness through the mid and back palate, the resulting fruit flavours in this parcel were in the citrus and tropical spectrum. The pressings were racked with a small percentage of the 'light' solids retained and the ferment kept a bit cooler than the other, 12-14°C, developing pungent passion fruit and gooseberry flavours. Both wines were fermented completely 'dry' and immediately blended back together for aging on lees. By mid November, with regular re suspension of the yeast lees, ideal palate balance was achieved and the wine was immediately filtered and bottled.

VINTAGE	2008
BOTTLING DATE	December 2008
VARIETY	sauvignon blanc
REGION	Rapaura, Marlborough
ALCOHOL	13%
pH	3.3
TOTAL ACIDITY	6.3g/l
RESIDUAL SUGAR	less 1.0g/l
BRIX AT HARVEST	22.6

