TASTING NOTES

Noble Sauvignon Blanc 2015

AMISFIELD

GROWING SEASON

A cool growing season that reminds us all that we are making wine on the edge. Flowering was not particularly warm and soil moisture was low resulting in fewer berries per cluster. While the conditions were not perfect for botrytis cinerea, "noble rot" infection, we persevered long after the main harvest had concluded. In June we did succeed in being able to selectively harvest some botrytised grapes.

VINEYARD

A selected 10 rows on the hill slope of block 2.

WINEMAKING

Whole bunched pressed, rather hard to release the syrupy juice. This juice was settled and racked to barrel for a long, slow fermentation. At completion, the wine was racked and returned to barrel for a total of 16 months.

TASTING NOTES

Aromas of dried apricot, honey and orange peel. The palate is luscious with dried fruits, toasted notes from the barrel maturation and lean phenolics characteristic of Sauvignon Blanc.

HARVEST COMPOSITION

Brix 34
pH 3.64
Titratable Acidity 7.0g/L

Wine Composition
Residual Sugar 122g/L
Titratable Acidity 6.60g/L
Alcohol 14%

Vine Age
17 years (planted 2004)

Clone
MS

CENTRAL OTAGO

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