



M A R L B O R O U G H

Ra Nui Marlborough Wairau Valley Sauvignon Blanc 2010

Vineyards

To make this wine Sauvignon grapes were sourced from four quite distinct Wairau Valley vineyards. Two are Ra Nui vineyards, Cob Cottage and Summer Valley. The Cob Cottage vineyard lies in the south eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is a mixture of gravel and sandy loam areas with some clay components. The Summer Valley vineyard lies 800 meters to the south of Cob Cottage and is a particularly warm block with fine loess soils and a raised northerly aspect. Our long term friends and growers, the Roughan Lee's run a small vineyard here that lies between the township of Renwick, in the heart of the Wairau Valley, and the banks of the Omaka River. This vineyard is comprised of stony, free draining soils with natural low fertility. Finally a new vineyard that we have sourced grapes from in 2010 is the Greystone River Vineyard which lies in the Rapaura sub-region of the Wairau Valley, near the Wairau River. This vineyard is dry farmed, with no irrigation and is currently in organic conversion to BioGro status. Stunningly healthy and flavoursome grapes came off this block in 2010 reflecting the care and interest taken by the owners, Jane and Bruce, in this unique vineyard.

Season 09/10

A cool start to the season with no real frost issues, however flowering was about a week to 10 days later than normal. This cool flowering period affected crop set and we expected a slightly lighter than normal crop load. A cool summer followed, and we were concerned at the low temperatures and late phenological development of the vines. Perhaps it was just a trick of nature but the seemingly apparent poor summer with lack of typical sunny Marlborough summer days did not actually equate to cooler temperatures...it just seemed that way!

The final Met Report stats showed that the mean temperatures in November, December, January and February were all slightly above average. April, and vintage, rolled on and we had very low rainfall and a nice warm month to harvest in. We commenced our Sauvignon harvest on 3rd April in Summer Valley and the final Sauvignon grapes were harvested on 19th April, finishing with a small block on the Cob Cottage vineyard. The Growing Degree Days for the season (July 09 – April 10) were 1,371 compared to the long term average of 1,341. In conclusion, an unusual vintage, cool and poor flowering, extreme low rainfall throughout (half the average), ending with a warm month of harvest. Yields were 30% down on estimates.



M A R L B O R O U G H

Ra Nui Marlborough Wairau Valley Sauvignon Blanc 2010

Vinification

As we judged the grapes at the optimum flavour profiles that we liked, we then harvested.

We picked our Sauvignon over a two week period, immediately transporting grapes to the winery, into a receival bin and straight into the press.

All juice was then cold settled for 48 hours then racked, with gross lees separated, and the clear juice having an aromatic strain of yeast added. For the stainless steel portion (95%) a long cool ferment followed, in addition 5% of our Sauvignon juice was transferred to one year old French oak barriques and allowed to ferment and then age for six months on lees prior to being back blended with the main portion. The best of our Sauvignon Blanc was then chosen and lightly filtered prior to bottling.

Colour/Smell/Taste

Clear, brilliant pale straw. The nose exhibits initial citrus characters which then give way to more dominant tropical fruit characters, passionfruit and mango. On the palate the tropical flavour is stronger still with pineapple and pear, crisp acidity and a lengthy finish.

Brix; 21-23.9

Alc 13.2%

RS 1g/l

TA; 7.1

