



M A R L B O R O U G H

## **Ra Nui Marlborough Wairau Valley Sauvignon Blanc 2011**

### **Vineyards**

To make this wine Sauvignon grapes were sourced from three quite unique 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. The third vineyard is owned by our long term friends and growers, the Roughan Lee's. They run a small vineyard that lies between the township of Renwick, in the heart of the Wairau Valley, and the banks of the Omaka River. This vineyard is one of the earliest planted in the Wairau Valley and is comprised of stony, free draining soils with natural low fertility.

### **Season 09/10**

A cool start to the season in October and November and it appeared that, like the previous season, flowering would again be late, however sustained warm weather from mid November until early January meant that flowering was in fact a week earlier than anticipated.

We commenced our Sauvignon harvest on 4th April in Summer Valley and the final Sauvignon grapes were harvested on 21st April. The Growing Degree Days for the season (July 10 – April 11) were 1,369 compared to the long term average of 1,347. In conclusion, an excellent vintage, a cool start followed by perfect weather for flowering, low rainfall, ending with a warm dry month for harvest.



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### Vinification

We picked our Sauvignon over a two and a half week period, with a mixture of both hand picking and machine harvesting. Grapes were immediately transported 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 being 95% a long cool ferment followed. In addition about 5% of our Sauvignon grapes were pressed straight into new French 225 litre oak barriques and allowed to naturally 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, blended, cold stabilised and lightly filtered prior to bottling.

### Colour/Smell/T

Clear, brilliant pale straw. The nose exhibits zesty citrus characters which then give way to more dominant tropical fruit characters, passionfruit and mango. On the palate herbaceous, bone dry with crisp acidity, silken texture and a lengthy finish. Classic Marlborough Sauvignon.

Bix: 21-23.9  
Alc: 13.4%  
RS: 1g/l  
TA: 7.1

