



ROCKBURN
CENTRAL OTAGO

2008 Sauvignon Blanc

Date Bottled: 12th August 2008

Quantity Bottled: 1454 cases

VITICULTURE

Grape Variety & Clone: Sauvignon blanc Standard Matua clone

Training and Trellis: Vertical Shoot Position (VSP)

Soils: 40cm loam over alluvial gravels

Vineyard Location: Parkburn & Gibbston Valley Back Road

Climate Comment: Warm spring and warm settled summer, long ripening through autumn.

Vintage Climate: Early, settled.

Harvest Date: Parkburn 8th & 9th April

Gibbston 11th May

Viticulturist Comment: Perfect flowering conditions and warm summer allowed for exceptional crop yields and quality.

WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: The Parkburn fruit was all fermented in barrel, the Gibbston fruit all in stainless steel with the final blend balanced very carefully between the two components (35% Parkburn).

Alcohol: 13.1%

Titrateable Acidity: 8.2g/L

Residual Sugar: 2 g/L

PH level: 3.28

Vintage Comment: The Parkburn fruit was of excellent ripeness and deemed suitable for barrel fermentation with plenty of lees stirring, the Gibbston fruit shows classic gooseberry and cut grass notes.

TASTING NOTES

Our 2008 Sauvignon Blanc displays classic aromas of green capsicum, pea-pods and flint, carrying through to a palate of gooseberries and mango supported by oak. Our entire Parkburn Vineyard component (35%) was fermented in French barriques lending a very rich and weighty mouthfeel and elegant length and structure. This wine is ideal with fresh oysters, rare tuna steaks and other seafood dishes and is most exciting to drink now but will harmonise and soften over the next five years.

REVIEWS AND REWARDS (updated regularly)