



ROCKBURN

CENTRAL OTAGO

2009 Sauvignon Blanc

Date Bottled: 11th August 2009

Quantity Bottled: 559 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.

Climate Comment: Cool spring and summer, settled weather and good ripening into autumn.

Vintage Climate: Chilly but sunny.

Harvest Date: 6th April in Parkburn, 1st May Gibbston.

Viticulturist Comment: Lower yields allowed excellent ripening despite cool summer, great quality to the fruit.

WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: The Parkburn fruit was all fermented in 1-year-old barrels, the Gibbston fruit all in stainless steel with the final blend balanced very carefully between the two components (58% Parkburn).

Alcohol: 13.0%

Titrateable Acidity: 9.8g/L

Residual Sugar: <1 g/L

PH level: 3.15

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 2009 Sauvignon Blanc displays classic aromas of gooseberries, pea-pods and flint, carrying through to a palate of snowpeas and mango supported by oak. Our entire Parkburn Vineyard component (62%) 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.