



ROCKBURN
CENTRAL OTAGO

2010 Sauvignon Blanc

Date Bottled: 9th August 2010

Quantity Bottled: 556 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 and Gibbston Valley Back Road

Climate Comment: Windy, plenty of heat and light mid-summer

Vintage Climate: Long and settled, some rain once Parkburn all picked.

Harvest Date: 31st March in Parkburn, 10th May in Gibbston.

Viticulturist Comment: Lower yields allowed excellent ripening and great concentration

WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: The Parkburn fruit was all fermented in old barrels, the Gibbston fruit all in stainless steel with the final blend balanced very carefully between the two components (71% Gibbston).

Alcohol: 13.5%

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 2010 Sauvignon Blanc displays classic aromas of gooseberries, dill and flint, carrying through to a palate of snowpeas and mango supported by oak. Our entire Parkburn Vineyard component (29%) 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 AWARDS (TO DATE)