



DURVILLEA

MARLBOROUGH SAUVIGNON BLANC 2015

VARIETY

100% Sauvignon Blanc.

GRAPEGROWERS

The van Asch, Rose, Lissaman and Halliday families.

LOCALITY

Awatere, Wairau and Southern Valleys, Marlborough, NZ.

SPECIFICATIONS

Alcohol	13.0%
Residual sugar	2 g/l
pH	3.40
Titrateable Acidity	6.1 g/l

VITICULTURE

Climate A record dry, early and warm season in Marlborough, with growing degree days 10% above the long-term average, and 40 % of the normal rainfall. A lack of our usual blustery winds in the lead-up to harvest ensured that groundwater and irrigation delivered healthy vine canopies. Crops were naturally in balance with the soils, and the resulting wines show good concentration.

Soils Free-draining stony, silt and sandy loams from a greywacke alluvium.

Vine Management Standard trellis with vertical shoot positioning, pruned to 2, 3 or 4 canes, depending on site capacity. Vines are trimmed closely, well tucked and lightly leaf plucked.

Harvest Dates Between 29th March and 8th April, 2015.

WINEMAKING

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

TASTING NOTES

Colour/Appearance Pale lemon-straw with green highlights.

Aroma/Bouquet Bouquet Lime zest, gooseberry, sweet straw and black currant leaf .

Palate Medium-bodied with white stone fruit, gooseberry and lime flavours, mineral texture and long, crisp and clean finish.

Cellaring Already drinking well and likely to keep improving over several years.

Suggested Foods Leafy summer salads, Pacific Rim and Thai-style cuisine featuring aromatic herbs such as mint and coriander, as well as fresh oysters and seafood of all types.

Serve Lightly chilled.

Winemaker Simon Waghorn

