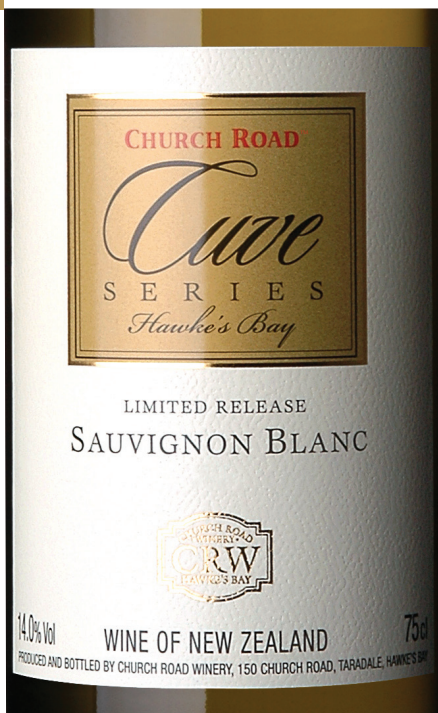




“This stunning Sauvignon Blanc is a full bodied and textural wine with gentle acidity and great length of ripe fruit flavour. The fruit flavours on the finish match the aromas, with fresh clover honey, white-fleshed peaches, thyme and ripe, pungent fruit persisting in the mouth. This is a wine for those who appreciate complexity and texture.”

Chris Scott, Winemaker



This serious Sauvignon Blanc is quite unlike most others made in New Zealand, and has more in common with the savoury, textural white wines of Bordeaux. Hand harvested and whole-bunch pressed, the fruit is a selection of the very best available from the vintage. Barrel fermented in 50% new French oak and subsequent barrel age on full yeast lees for 11 months has created a superbly complex and full-bodied wine that is ideally suited to enjoy with food.



TECHNICAL SPECIFICATIONS



GROWING SEASON CLIMATE DATA (Sept-Apr)	
HAWKE'S BAY AVERAGES	
GROWING DEGREE DAYS:	1380°C
RAINFALL:	280mm
MEAN MAX TEMP:	20.5°C
MEAN MIN TEMP:	11.7°C

MATURITY ANALYSIS AT HARVEST (Average)	
*BRIX:	23.0°Bx
WINE ANALYSIS	
ALCOHOL:	14% v/v
TITRATABLE ACIDITY: (as Tartaric Acid)	6.4g/l
pH:	3.10



THE 2009 GROWING SEASON

After a particularly dry winter, Hawke's Bay experienced fine, warm and dry weather, ideal for balanced vine growth and fruit development. The fine weather persisted until well into late February, when some inclement weather appeared. This caused a few hiccups and necessitated some selective picking at harvest, but overall, quality was extremely high with highly-expressive whites and some structured, complex red wines being made.

WINEMAKING DETAILS

The grapes were hand harvested from very low cropping vines. Picking date was determined by flavour development. Regular tasting of the fruit was conducted, and the fruit picked when the flavours were honeyed and rich, rather than herbal. The grapes were very gently whole-bunch pressed. The juice was briefly settled and then fermented in French oak barriques with a portion of wild yeast fermentation. The wine remained on yeast lees for approximately 9 months with regular stirring to add palate richness and complexity of flavour.

AROMA AND PALATE

Fully ripe Hawke's Bay Sauvignon Blanc has none of the intense herbaceous aromas of Marlborough Sauvignon Blanc, but provides a core of subtle, ripe fruit that works well with more complex winemaking-derived characters. Cloudy juice fermentation has added mealy and mineral complexity, while floral aromatics come from barrel fermentation and extended aging on the yeast lees. The palate is dry and very full bodied for a Sauvignon Blanc, with low acidity and great textural length. The fruit flavours on the finish match the aroma, with fresh clover honey, white-fleshed peaches, thyme and ripe, pungent fruit persisting in the mouth.

CELLARING AND FOOD MATCHING

This wine will reward medium-term cellaring for up to four years. With age, the wine will develop more hazelnut, and mineral complexity.



The Church Road Cuve Range

The Church Road Cuve Range is a selection of wines that enable us to continuously explore and refine our winemaking. Expect each new release to be a unique expression of a variety, vintage and winemaking technique. The Cuve Range takes its name from our French oak cives. We were the first New Zealand winery to use these large oak fermenters, testament to our commitment to innovation.