

Church Road Cuve Series

Hawke's Bay Sauvignon Blanc 2005

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 was a selection of the very best available from the vintage. Barrel fermentation, 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.

DESCRIPTION

A full bodied and textural white wine with low acidity and great length of ripe fruit flavour. This is a wine for those who appreciate complexity and texture.

Colour: Pale yellow/green.

Aromas: 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 which works well with more complex winemaking derived characters. Cloudy juice fermentation has added mealy and mineral complexity, while savoury, nutty aromatics come from barrel fermentation and extended aging on the yeast lees.

Palate: The palate is dry and very full bodied for a Sauvignon Blanc, with low acid and great textural length. The fruit flavours on the finish of the wine become more intense than the aroma, with fresh clover honey and ripe pungent fruit persisting in the mouth.

CELLARING

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

Wine:	Church Road Cuve Series Sauvignon Blanc
Vintage:	2005
Release Date:	August 2006
Winemaker:	Chris Scott
Vineyard Manager:	Neil Watson
Variety:	Sauvignon Blanc
Region:	Ngatarawa Triangle, Hawke's Bay
Alcohol:	14.0% by volume
pH:	3.2
Total acidity:	6.1 g/L as tartaric
Brix at harvest:	23.5°
Harvest notes:	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, rich rather than herbal.
Fermentation notes:	The grapes were very gently whole bunch pressed. The juice was briefly settled and then fermented in French oak barriques. The wine remained on yeast lees for approximately 11 months with regular stirring to add palate richness and complexity of flavour.
Other comments:	Over recent years, the Church Road winemaking team have continued to develop a style of increased complexity across our wines. An almost French influence is emerging which places greater emphasis on complexity and texture rather than relying simply on fruit and oak for their appeal.