

Church Road Hawke's Bay Sauvignon Blanc 2007

This distinctive Sauvignon Blanc is crafted 100% from Hawke's Bay grapes. Fruit was sourced predominantly from our Matapiro vineyard, which is further inland and higher in elevation. The fruit from here marries the ripe tropical flavours and softer acids typical of Hawkes Bay, with vibrant herbaceous Sauvignon Blanc characters that are evocative of Marlborough.

This complex wine is more refined and has more texture than a typical New Zealand Sauvignon Blanc.

DESCRIPTION:

This wine is a complex style of Sauvignon Blanc.

Colour: Light yellow/green.

Aromas: Lifted passionfruit and citrus aromas combine with ripe melon and a mineral character. This is finely integrated with subtle mealy complexities from a portion of the wine being barrel fermented in older French barriques.

Palate: A fuller bodied style of Sauvignon Blanc with good mid palate weight, relatively low acidity and a long textural finish. The flavours on the palate echo the aromatics. Complex, ripe and lingering.

CELLARING: Drink now for fresh and vibrant wine, or cellar for up to four years to develop pungency and complex mealiness.

Wine:	Church Road Sauvignon Blanc
Vintage:	2007
Release date:	November 2007
Winemaker:	Wendy Potts
Variety:	Sauvignon Blanc
Region:	100% Hawke's Bay
Alcohol:	13.5 %
pH:	3.11
Total acidity:	6.3 g/L
Brix at harvest:	21.6° - 23.8° Brix
Harvest notes:	Predominantly from Matapiro Vineyard, the fruit was harvested in good condition at optimal ripeness to produce a ripe but varietal wine with lower acidity. Matapiro is at a higher elevation, has free draining soils and a cooler mesoclimate than our other Hawkes Bay vineyards.
Fermentation notes:	Only free-run juice was used in this wine resulting in a soft and delicate juice structure. The juice is purposely left quite turbid before fermentation. This gives more texture and complexity in the resultant wine. Fermentation yeasts were selected to promote varietal aromas.
Maturation notes:	The individual components were allowed to remain on their yeast lees for several months after fermentation, to impart subtle savoury flavours, increase palate texture and add complexity. Approximately 30% of this wine was fermented in older French barriques, adding another dimension to this Sauvignon Blanc.
Other comments:	This 100% Hawkes Bay Sauvignon Blanc combines the vibrant aromas that New Zealand Sauvignon Blanc is renowned for, with low acidity, achieved from our Hawkes Bay vineyards, to produce an intensely aromatic wine with great drinkability.