

# CHURCH ROAD™

## — RESERVE —

*“This serious Sauvignon Blanc is quite unlike most others made in New Zealand and has more in common with the complex, 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 fermented in French oak (30% new) using only indigenous yeasts and subsequent barrel age on full yeast lees for 9 months, has created a superbly aromatic, complex and textural wine that is ideally suited to enjoy with food.”*

*Chris Scott, Winemaker*



Hawke's Bay Sauvignon Blancs of a riper style, such as this one, will age gracefully. Drink now to enjoy the fresh aromatics or cellar carefully for several years to develop subtle nutty, waxy complexity and a rounder mouthfeel.





CHURCH ROAD

RESERVE



## TECHNICAL SPECIFICATIONS

### GROWING SEASON CLIMATE DATA (Sept-Apr)

| HAWKE'S BAY AVERAGES |                    |
|----------------------|--------------------|
| GROWING DEGREE DAYS: | 1306°C             |
| RAINFALL:            | 499mm              |
| MEAN MAX TEMP:       | 17.7°C             |
| MEAN MIN TEMP:       | 10.7°C             |
| PRUNING REGIME:      | 2-cane VSP         |
| HARVEST DATE:        | 29th of March 2010 |

### MATURITY ANALYSIS AT HARVEST (Average)

|   |         |
|---|---------|
| BRIX:                                     | 24.3°Bx |
| TITRATABLE ACIDITY:<br>(as Tartaric Acid) | 7.6g/l  |
| pH:                                       | 3.30    |

### WINE ANALYSIS

|   |           |
|---|-----------|
| ALCOHOL:                                  | 14.5% v/v |
| RESIDUAL SUGAR:                           | <2.0g/l   |
| TITRATABLE ACIDITY:<br>(as Tartaric Acid) | 6.5g/l    |
| pH:                                       | 3.36      |

### THE 2010 GROWING SEASON

The 2010 growing season in Hawke's Bay got off to a good start with an even bud burst. The weather then turned unseasonably cool and stayed this way right over flowering and fruit set and into January. Significant rainfall in January also left the vintage looking very shaky for a time, however the onset of a glorious Indian summer ensured that the grapes developed to full maturity with exceptional fruit flavours. All in all, despite 2010 being a late vintage, it is nevertheless a very fine one with some exceptional wines being made.

### SOIL TYPE

Redstone Vineyard 93%: Very shallow light silts over Redmetals  
Matapiro Vineyard 7%: Similar soil type to Redstone but higher elevation giving cooler nights

### CLONAL/ROOTSTOCK SELECTION

93% Sauvignon Blanc: Mass selection on Schwarzmann  
7% Sauvignon Gris on 101-14

### WINEMAKING DETAILS

Hand harvested and sorted, then whole-bunch pressed, the resultant juice was briefly settled overnight before filling to French oak barriques. The juice was then allowed to wild ferment. This process allows natural yeast present in the vineyard and the winery to conduct the fermentation. In contrast to commercial yeast strains where one strain dominates, wild fermentations consist of a complex progression of different species and strains of yeast each imparting unique aromatic and textural nuances.

### AROMA AND PALATE

On the nose, the wine exhibits fragrant elderflower and passionfruit notes with richer underlying stone fruit characters. This is complemented by subtle nutty oak and a mineral-like complexity derived from the wild fermentation of cloudy juice. On the palate the wine is full, finely textured and persistent with a slightly flinty edge.

### CELLARING AND FOOD MATCHING

This fuller-bodied Sauvignon Blanc can be successfully matched with a wider range of foods than the lighter, crisper styles. It provides a great match for a range of seafoods including scallops or crayfish. Try with fresh and vibrant salads and vegetables including fennel, tomato, basil, parsley, rocket, capers, green beans, asparagus and good quality Mozzarella cheese. It also works well with richer poultry dishes and butter based sauces such as beurre blanc.



### The Church Road Reserve Range

Church Road Reserve wines are produced only in great vintages. The very best low-cropping vineyard blocks are targeted for selective hand harvesting to provide wines with the greatest possible flavour, depth and concentration. In the winery these wines are made using small batch, traditional winemaking techniques that emphasise texture, structure and subtle complexity, while still allowing the fruit to shine through.