



BRANCOTT
NEW ZEALAND

The 2007 vintage has provided us with excellent material with which to craft our signature Sauvignon Blanc. Our continued exploration of new terroirs within Marlborough has given us a greater than ever palette of aromas and flavours to work with. Marlborough continues to be one of the most exciting places in the world to grow grapes and each year we relish the challenge of harnessing nature's brilliance.

Patrick Materman: Winemaker



Aromas of ripe capsicum, gooseberry, and grapefruit dominate with tropical fruit notes apparent. This wine, considered the benchmark of New Zealand Sauvignon Blanc, is from fruit harvested across the Marlborough region with its world famous reputation for the variety. This wine displays full fruit intensity. The ripe capsicum flavours meld well with gooseberry and supporting mango and passionfruit flavours. A well-balanced wine showing the lively, crisp acidity associated with this style.





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TECHNICAL SPECIFICATIONS

GROWING SEASON CLIMATE DATA (October - April)

GROWING DEGREE DAYS:	1338°C	2408°F
RAINFALL:	364mm	14.3 inches
MEAN MAX TEMPERATURE:	20.8°C	69.4°F
MEAN MIN TEMPERATURE:	10.4°C	50.7°F

VINE AGE:	2-20 years
PRUNING REGIME:	Mixed
HARVEST DATE:	21 March - 29 April

MATURITY ANALYSIS AT HARVEST (average)

BRIX:	21.0 - 22.5° Brix
TITRATABLE ACIDITY:	8 - 12 g/L
pH:	3.0 - 3.3

WINE ANALYSIS

ALCOHOL:	12.5% v/v
RESIDUAL SUGAR:	2 g/L
TITRATABLE ACIDITY:	7.35 g/L
pH:	3.2

Marlborough Growing Season

With good bud initiation from the previous year coupled with an excellent bud burst and resulting high cluster counts on the vines Marlborough Sauvignon Blanc crops were expected to be higher than average. Unfortunately a cooler wet period which encompassed much of Marlborough during the November-December flowering period followed. The consequence of this less than ideal flowering weather was ultimately reduced yields affecting much of the Sauvignon Blanc vineyard area. The benefit of this wetter than average early summer weather was the development of good canopy growth and overall vine health. When this was followed by an exceptionally dry autumn and harvest period, we had all the ingredients of a superb quality vintage.

Soil Type

Three main soil types predominate in the Marlborough region. On the Northern side of the Wairau Valley are young soils based on river silts and stone. On the Southern side of the Wairau Valley and the side valleys leading off it are much older soils with higher clay contents based on glacial outwash. In the more Southern Awatere Valley the soils are of a more intermediate age based originally on river silts but uplifted with time allowing soil development without further river deposits.

Clonal / Rootstock Selection

Clonally the Sauvignon Blanc is mainly mass selected on a mix of five main rootstocks these being SO4, 3309, 101/14, RG, and Schwarzman.

Winemaking Details

The grapes were harvested from mid March to late April 2007. Most of the grapes harvested were crushed and left in contact with the skins for a few hours to increase the extraction process and to provide strength and fullness of flavour. The remainder was gently bag pressed off to achieve fresh clear elegant juice. The juice was then fermented slowly at cool temperatures to retain the very distinctive regional and varietal characters.

Aroma & Palate

The wine is light straw in colour with green highlights. Aromas of ripe capsicum, gooseberry, and grapefruit dominate with tropical fruit notes apparent. This wine displays full fruit intensity. The ripe capsicum flavours meld well with gooseberry and supporting mango and passion fruit flavours. A well-balanced wine showing the lively, crisp acidity associated with this style.

Cellaring and Food Matching

This wine can be matched with grilled oysters, barbecued prawns or salmon, and poached white fish with fresh green salads containing parsley, pepper or lemon. Mediterranean and Turkish dishes with hummus, olives and feta will also match well. Though made to drink while young and vivacious, this wine may be cellared for up to three years to develop further complexity.

The Brancott Classics Range

Brancott Marlborough Sauvignon Blanc burst on to the world stage in 1990 when it won the Marquis De Goulaine Trophy for best Sauvignon Blanc in the world. Now considered the benchmark of New Zealand varietal Sauvignon Blanc, this wine is a blend of fruit from across Brancott's leading estates in Marlborough. It is crafted in a style that epitomises the character and flavour of the Marlborough region.

