

# Boreham Wood

*Jane's 08*

## Sauvignon Blanc

The Awatere Valley is known for its relatively harsh climate with strong winds and morning frosts in spring working to harden the vines for the high temperatures of summer followed by the cool nights in autumn. As a result the vines struggle and we are able to harvest small, well matured grapes of typical Awatere finesse and flavour.

The 2008 Sauvignon Blanc is a pure, sustainable, single vineyard Awatere Valley wine.



### Harvest

Warm days and cool nights leading up to harvest helped to develop small concentrated berries packed with tropical and herbal characters. Viticultural practices such as leaf plucking and close trimming lead to clean fruit being harvested on a perfect crisp Awatere morning.

Harvest day – 17<sup>th</sup> and 18<sup>th</sup> April 2008

### Winemaking

The machine harvested grapes were taken to the winery where they were pressed and settled under anaerobic conditions. The clear juice was then fermented slowly at cool temperatures. The finished wine was left to mature in tank on fine lees for a period of 5 months.

**AROMA:** An intense tropical nose of pineapple and passion fruit lifted by a trio of fresh lemon / orange and grapefruit citrus aromas.

**PALATE:** Rich and full, this wine coats the tongue delivering concentrated tropical's for a flavourful style, yet delicately balanced with excellent acidity and a steely mineral finish to cleanse the palate.

### Analysis

pH	3.31
TA	6.3g/L
Alc	12.4%
RS	1.2g/L