

Boreham Wood

— SINGLE VINEYARD —

Sauvignon Blanc 2009

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 2009 Sauvignon Blanc is a pure, sustainable, single vineyard Awatere Valley wine.



Growing Season

The 2008-09 season can only be described as almost perfect. Spring weather was warm and windy. Cooler weather prior to Christmas had some impact on flowering and fruit set, which resulted in fewer berries per bunch naturally lowering the yield per vine, whilst the long hot dry spell over the New Year helped to ward off any potential disease.

Through our use of canopy manipulation techniques such as 2 cane pruning, higher trimming and leaf plucking we created a micro climate within the canopy which aided in controlling disease and producing better quality fruit with increased flavour concentration.

Harvest dates – 4th- 18th April 2009

Winemaking

Very good fruit quality this year with very hot and dry weather giving a wide spectrum of flavours, from green capsicum to tangy tropicals. In the winery yeast selections help to enhance each obvious character that the vineyard produced, and very cold ferments help to maintain the aromas and give a great mouth feel. The juice spent a little time on yeast lees to give that lovely full palate and a very crisp and weighty acid.

Aroma - Very pungent, with passionfruit, lime citrus, ripe pineapple, hints of nectarine and green capsicum and the slightest note of lanolin.

Palate - This wine shows tropical notes of pineapple, and guava, herbal overtones of dill and the slight aroma of tomato leaf. Back palate shows citrus grapefruit and that typical mineral character that you get from the Awatere Valley. Lovely waxy mouth feel and crispy acid to finish.

Analysis

pH	3.31
TA	6.8 g/L
Alc	12.8%
RS	2.1g/L