

CLARK ESTATE

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.



Harvest

Dominating this wine is fruit from our established 11 year old vines blended with fruit from our newer 4 year old block. The growing season was nearly perfect ending with a long hot dry spell over the New Year period helping to ward off any potential disease.

Harvest day – 4th and 18th April 2009

Winemaking

After being machine harvested, the grapes were pressed into stainless steel tanks and the juice was left to settle over 2 days. The clear juice was then fermented at cool temperatures to maintain the aromas and give a great mouth feel.

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	6.8g/L
Alc	12.8%
RS	2.1g/L