

# Herringbone Hills Marlborough Sauvignon Blanc 2016

## INTRODUCTION

Herringbone is named after one of hills bordering one of our vineyards. The hills undulating pattern is thanks to thousands of years of water flow. The Herringbone Hills run parallel to Marlborough's famous Waihopai River.

## HARVEST / WINEMAKING

Grapes were sourced from a single vineyard in the Dillon's Point area of Marlborough, near where the Opawa and Wairau Rivers meet.

Planted on relatively fertile soils with plenty of vigour this special vineyard produces Sauvignon Blanc with flavour intensity, great fruit weight and acid balance.

The vineyard's proximity to the coast ensures the warm Marlborough days are tempered by cool maritime easterly breezes and cold nights. These conditions combine to ensure a long growing season, which gives the Sauvignon Blanc fruit intense flavour.

Fruit from targeted parcels within the vineyard are harvested before transportation to the winery for gentle pressing to extract the juice. Once clarified the juice is fermented for two weeks with a selection of aromatic yeasts at around 12 to 16°C.

## TASTING NOTE

Packed full of classic Marlborough Sauvignon Blanc expression, this wine displays beautiful lime and blackcurrant influence supported by dense fruit weight. All of this combines creating a delightful, refined wine with length.

## TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	12.5
Titrateable acidity (as Tartaric acid) (g/L)	7.20
pH	3.27
Total sugars (g/L)	4.1

