

# Herringbone Hills Marlborough Sauvignon Blanc 2015

## INTRODUCTION

Herringbone is a geological formation of hills bordering our vineyard. Their profile of undulating patterns either side of a central ridge line was caused by water flowing down the slopes and carving through the earth over thousands of years. These hills lie to the west of our vineyard and run parallel to the Waihopai River in Marlborough, New Zealand's most respected wine region.

## HARVEST / WINEMAKING

The grapes for this wine were sourced from a single vineyard situated in the Southern Valleys area within Marlborough, right where the Wairau and Waihopai rivers meet.

The vineyard is planted on alluvial soils that are much older than other parts of Marlborough. The leaching of soil's nutrients over many thousands of years results in lower natural fertility and the low vigour, low yielding Sauvignon Blanc vines deliver fruit with an ideal balance of ripeness, intensity and acidity.

The inland Marlborough climate, with its warm days and very cool nights produces a riper, more subtle expression of the region's iconic Sauvignon Blanc.

Grapes from targeted parcels within the estate were machine harvested in early March. At the winery the Sauvignon Blanc fruit was de-stemmed, crushed and gently pressed off. Settled juice was racked to tank for a long cool fermentation between 12-14°C..

## TASTING NOTE

The Sauvignon Blanc grapes selected for this wine comes from our vineyard at the base of these hills; where the stony soils deliver a vibrant wine with lively aromas of citrus and tropical fruit, and a refined and elegant finish.

## TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	12.5
Titrateable acidity (as Tartaric acid) (g/L)	7
pH	3.24
Total sugars (g/L)	4.1

