

The floral graphic consists of a series of stylized, light green leaves and flowers arranged in a diagonal line from the bottom left towards the top right, partially overlapping the text.

the **DARLING**

MARLBOROUGH

Awatere Valley

SAUVIGNON BLANC

2008

WINE of NEW ZEALAND

Viticulture

The grapes are sourced from a single vineyard in the Awatere Valley of Marlborough. The vines are located on the Northern side of the Awatere river at the foot of the hills close to Redwood Pass. This vineyard is sheltered from the Nor' Wester which allows the vines to be protected.

The canopy is kept open to allow good fruit exposure and crop levels are maintained between 3-4 tonnes per acre.

Winemaking

The aim of this wine was to create the best possible balance in terms of style of Sauvignon Blanc. In liking Sauvignon Blanc that is both overt with fruit and also wines that are complex with texture we have used combinations of both to produce a wine that has great balance of flavour.

The grapes were picked mid April 2008 and allocated into different parcels for fermentation allowing a range of components for blending.

A small parcel was co-fermented with 10 specially selected yeasts. These aroma releasing yeasts have been used separately in the past but this combination co-fermented in one tank is unique and adds complexity to the wine.

Another parcel (5%) was taken to barrel for fermentation with natural yeast to create texture and body to the wine.

All components are kept on yeast lees as long as possible until blending, adding greater flavour and softness to the wine. Careful blending with these parcels has produced a wine of interest and complexity.

Analysis

Alc 12.5%, pH 3.4, Acidity 7.0 g/L, Residual Sugar 2.0g/L

Tasting Notes

The first thing you notice with this wine is the intensity of the nose. There are notes of tropical fruit including passionfruit and guava. The tropical flavours follow through on the palate but this is all held together with a citrus backbone that gives it great length but at the same time a wine that is soft and approachable.

This wine will drink well anytime complementing white meats, salads and seafood.

Typically, Sauvignon Blanc from the Awatere Valley cellar well for 2+ years.

People

Winemakers and Viticulturists - Chris Darling / Bart Arnst

Contact

To contact Chris or Bart please email or call directly or check our website for information.

Email: chris@savvywines.co.nz

Mob: 0274 445 225

Website www.thedarlingwines.com