

A decorative graphic of light green, stylized floral or starburst shapes arranged in a diagonal line from the bottom left towards the top right, partially overlapping the text.

the DARLING

MARLBOROUGH

SAUVIGNON BLANC

WINE of NEW ZEALAND

2009

Viticulture

The grapes are sourced from two organic vineyards in the Wairau Valley of Marlborough. The first vineyard is located in the Rapaura region and is un-irrigated while the second is located towards the Upper Wairau on Fareham Lane.

Winemaking

The grapes were picked mid April 2009 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 (approx 12%) 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 this wine of interest and complexity.

The grapes and wine are BioGro certified in conversion to organic.

Analysis

Alc 13.5%, pH 3.38, Acidity 7.0 g/L, Residual Sugar 3.7g/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 while the barrel fermented portion creates softness and texture.

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

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

RRP \$22.50