

ATA RANGI
· MARTINBOROUGH ·

Sauvignon Blanc

2010

A vibrant, textural, food-friendly style of sauvignon blanc thanks to Martinborough's naturally low yields, hand-picked, hand-sorted fruit, partial barrel ferment and extended contact with yeast lees in both tank and barrel. Refined aromas and flavours of passionfruit and lemon grass align with hints of gooseberry, honeysuckle, ginger and ruby grapefruit to provide a mouth-filling medley of pleasure! This wine is all class; rich and finely balanced, with great length on the palate.

Harvest Dates	<i>1 April through to 3 May</i>	Wine Analysis	<i>Alc 13.5 TA 6.8 pH 3.2</i>
Vineyards	<i>Lismore, Waioara, Walnut Ridge, Hau Arika Marae Sutherlands Block</i>	Winemaking	<i>Fruit hand-picked and crushed with around half given a few hours of cold soak skin- contact before draining and pressing. 10% fermented in 3 year old oak, 90% in stainless steel. Inoculated and fermented in controlled temperature storage at 12-18°C.</i>
Harvest Analysis	<i>Brix 21.5 – 23 pH 3.2 TA 7 – 8</i>	Cellaring Potential	<i>Delicious when fresh, though will age gracefully for 2-3 years.</i>
Bottling Date	<i>October 21st 2010</i>		

