

Latitude 41 South Island Sauvignon Blanc 2010

This wine is made from a selection of Nelson and Marlborough grapes. The result is a full bodied wine that has layers of fruit flavours that are associated with the different soil types and climatic conditions in these areas.

Vintage Conditions:

Marlborough and Nelson had a cool Spring and a warm summer during the 2009 vintage. A little rain at harvest slowed picking. These conditions and slow ripening produced good acid balance with mouth filling flavour. Clone Mass Selection.

Harvest Date:

Late April 2010.

Vinification:

The grapes were crushed into the press. Part of the juice was fermented and aged for two months on high spice and vanilla French oak. We did not allow the wine to undergo malolactic fermentation. The remainder of the juice was fermented very cool in stainless steel at about 11C.

Bottling Date:

June 2011

Alcohol:

13.1%

pH:

3.3

Acid:

7.5 gr./litre

Residual Sugar:

3.1 gr./litre

Colour:

Brilliant lemon green.

Bouquet:

Tropical and gooseberry with hints of fine oak.

Palate:

A rich wine that has ripe fruit flavours of passion fruit, gooseberry and melons. A touch of oak, creaminess and complexity.