

ROY'S HILL

HAWKES BAY

ROYS HILL SAUVIGNON BLANC 2010

The fruit from this wine is sourced from our Gimblett Road vineyards as well as from Crownthorpe, a cooler more elevated vineyard site. These two locations have different soil types, aspects and altitudes providing us with differing fruit characters, which have been combined in this wine. This Sauvignon Blanc 2010 was given a cool ferment in stainless steel to retain the lively, fresh herbaceous characters the fruit exhibited. The individual components were blended, stabilized and filtered prior to bottling.

Colour: Light straw with green hue.

Aroma: Fresh lifted herbaceous characters with hints of nettles.

Palate: A lively, tangy Sauvignon Blanc. Fresh capsicum and herbal flavours with lifted tropical fruits combine to give this wine a broad spectrum of flavours. Enjoy now.



Kate R

KATE RADBURND, WINEMAKER



TECHNICAL DATA

SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

VINTAGE CONDITIONS:

The season started with cool Spring temperatures in October and November. This reduced the crop compared to the previous season. Very high rainfall occurred in October and January had the potential to cause disease problems at harvest. With our free draining soils, good canopy management and very low relative rainfall in March and April fruit quality and condition was excellent

FINAL COMPOSITION:

Alc. 12%; TA 7.8 g/L; RS = Less than 1 g/L