

2015 MARLBOROUGH LATE HARVEST

VINTAGE NOTES

What a cracker vintage here in Marlborough! Spring and bud-burst for the 2014/2015 growing season was “normal” and many a cool morning saw us keeping Jack Frost away. Indications of crop levels up until flowering and fruit set were promising. But cool temperatures lead to a poorer fruit set which resulted in moderate to extremely low yields in some sub-regions. Virtually no crop manipulation was required in Sauvignon Blanc vineyards. As Father Christmas began his rounds, the warm weather arrived and stayed until late March. A period of cool nights at this stage stabilised acid levels and allowed optimal flavour profiles and physiological ripeness with near perfect acid/sugar balance. We returned to the same block that was so successful in 2011 and 2014 to make this year’s Late Harvest Savvy. As the Autumn arrived after the long dry Summer the cooler temperatures along with some early morning mists followed by warm days created perfect conditions for botrytis to develop on the grapes. This led to some wonderfully dehydrated berries that provided us with intensely flavoured viscous juice.

VINIFICATION

We hand picked the grapes one cold morning in mid May 2015. The raisined berries were crushed and pressed a first time. The juice from the initial pressing was chilled and returned to the press, allowing the skins to “soak up”, thus obtaining a little more of the precious nectar. The viscous juice was settled then fermented in a small tank, a slow affair due to the high concentration of sugars in the juice. We finally bottled in August of 2015.

FOOD MATCH

Sticky (or stinky!) cheese platter with caramelised figs and honey toasted nuts.



COLOUR

Lustrous gold.

NOSE

This wine shows bold aromas of passionfruit, honey baked pears, stonefruit and fragrant spice.

PALATE

The palate is decadently sweet with concentrated flavours of ripe nectarine and apricot, preserved lemon and mellow, warm spicy notes. A soft line of acidity from its Sauvignon Blanc heritage cuts through the sweetness to balance the rich flavours to perfection. Luscious!

HARVEST DATE

May 11 2015

VINEYARDS

Plunkett Vineyard, Lower
Wairau, Marlborough

VARIETIES

100% Sauvignon Blanc

WINE ANALYSIS

Alc. 11.5 %
RS. 168 g/L
pH. 3.86
TA. 8.24 g/L

CELLARING

Drink now or cellar for 5
years.

Sometimes we leave the fruit on the vines and let it ripen and over ripen and then we make

teeny tiny quantities of tart honeyed gold. Sometimes. - Jules