

Paddy Borthwick Sauvignon Blanc



Winery: Borthwick Vineyard

Region: Wairarapa

Grapes: Sauvignon Blanc

Vintner: Paddy Borthwick

History: Established in 1996 the family owned and managed Borthwick Vineyard perfectly captures the special region of Gladstone, New Zealand. Ancient stony, alluvial soils and cool climate allows the grapes to grow in harmony in their environment. Sustainable practices and minimal intervention in the vineyard and winery gives our wines their distinctive single vineyard characteristics and flavor.

Vineyard Location: Gladstone, Wairarapa, New Zealand. 280 feet asl. Row orientation is north-south for even ripening. The site was chosen for the climatic extremes and fantastic soils for growing Sauvignon Blanc. Climatic factors of low rainfall, (rain shadow) low humidity due to NW winds and a long ripening season during autumn (allowing the grapes to fully mature) with fantastic diurnal temperature fluctuations.

Soil Type: Free draining wind blown loess amongst silt loam 25 yards deep on an old river bed.

Age of vines: 5 to 15 years old. Mix of grafted and un-grafted vines with clones, Mass selection and 316

Oak Handling: 100% tank fermentation.

Fining and filtration: X-Flow filtered.

Analysis: Alcohol: 12.5% PH: 3.19 TA: 7.0gms/l Residual Sugar: 3.0gms/l

Fermentation: The harvested fruit was processed quickly into tank to retain the vibrant aromas and fresh acidity. Settled and inoculated in tank with a variety of yeasts for a long slow cool fermentation. The wine was lees stirred and blended after 5 months on lees, filtered and bottled.

Tasting notes: Gooseberry, guava and lycee aromas are supported by intense flavors of tropical fruit. This is a wine with great balance, structure and intensity.