

Borthwick Vineyard

2016 Sauvignon Blanc



Region: Gladstone, Wairarapa, New Zealand

Grapes: Sauvignon Blanc

Analysis:

Alcohol: 13.3%

Total acid: 6.8g/l

PH: 3.30

Residual sugar: 1.0gms/l

Tasting notes: Aromas of gooseberry, guava, grapefruit and melon, while the palate is balanced by fine acidity and fruit sweetness. A wine with great aromatic power.

Vintage Conditions: 2016 vintage was a year to pick on flavour. Early spring growth, a long growing season, very dry summer with dry harvest conditions have allowed the berries to develop to full ripening potential.

Viticulture: With vines ranging in age of 8 to 16 years old, the vines are now well established, with roots sitting deep in our alluvial soils. As a result, the vines are easy to manage, and very co-operative in producing great tasting fruit of character. We like to keep it simple in the vineyard, allowing the vines to give the expression.

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

History: Established in 1996 the family owned and managed Borthwick Vineyard produce wine with flavours that are a direct reflection of the Gladstone region, 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 allow our wines to display their distinctive single vineyard characteristics and flavor.