

# 2011 TERRAVIN SAUVIGNON BLANC

## INTRODUCTION

At the heart of TerraVin is a dedication to making exceptional Marlborough Pinot Noir and Sauvignon Blanc from grapes grown on superbly situated hillside vineyards. Terra being Latin for Earth, the name reflects a deep emphasis on terroir.

TerraVin draws fruit from three close-planted sites stretching across the revered Southern Valleys of Marlborough. These hillside vineyards are afforded their true expression through low yields, gentle handling, and winemaker Gordon Ritchie's intuitive approach.

## FRUIT SOURCE & VITICULTURE

### **Calrossie Vineyard, Southern Wither Hills**

North West facing hillside; light top-soil overlays clay-bound gravel which is overlaid by ancient wind-blown sea silts.

### **Cowley Vineyard, Ben Morven, Southern Valleys**

Soils layered with gravel and seams of clay.

2,200 to 2,400 plants per Hectare. Guyot pruning with vertical shoot position canopy management.

Hand pruning, leaf plucking, shoot thinning and crop thinning are practised in all our vineyards.

## TASTING NOTE

This Sauvignon Blanc has a star bright and pale colour. The nose is fresh and appealing with notes of citrus, wet stones, fennel and white flowers. It is dry and lively on the palate with a racy acidity, a long and persistent length, mineral and pure. Drink now to 2016, it will be at its peak in 2013/4. (August 2012)



## VINTAGE

A moderate yielding vintage with a good flowering that was backed up by a classic Marlborough summer. The smaller berries ensured good concentration and the warmth ensured good natural balance of acid, pH and lower alcohols.

Hand harvested into 10kg bins

Harvested between 5<sup>th</sup> and 9<sup>th</sup> April

Brix 22.5° – 22.8°

8 tons per hectare

100% Sauvignon Blanc

13.14% alcohol by volume | TA: 8.6 g/L | RS: 4.1 g/L

## WINEMAKING

Hand-picked fruit was gently pressed. The free run juice was settled and divided with the majority going to stainless steel tanks for cool fermentation over a 20 day period using cultured yeast. Approximately 20% of the wine was wild-fermented and aged for 8 months in seasoned French barrels to add complexity and mid-palate richness. Bottled 12th March 2012.

## CONTACT

Subscribe at [www.terravin.co.nz](http://www.terravin.co.nz)

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