

SPRING CREEK ESTATE MARLBOROUGH SAUVIGNON BLANC 2016



Technical Details

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| Harvest Date | March & April 2016 |
| Alcohol | 13% |
| Total Acidity | 7.2 g/l |
| Residual Sugar | 1.06 g/l |
| Bottling Date | August 2016 |

Fruit Source

100% Wairau Valley, Marlborough, New Zealand

Winemaker's Notes

Exuberant gooseberry flavours complement the banana/pineapple flavours to form this refreshing wine which has a zingy acidity creating a crisp wine that can be enjoyed now or over the next two years.

Vintage Conditions

Spring was dry to start the growing season and late frosts in early December threaten but didn't impact and fruit set was great. Some rain during the growing season in January provided plenty of nutrients and juicy weight to the fruit. A hot and dry summer delivered a harvest as smooth as can be with continuous fruit supply keeping the winery busy. Overall we received slightly above average yields with optimum quality fruit.

Vinification

The fruit was picked in the cool of the morning and processed using anaerobic techniques. The cool fruit was de-stemmed, crushed and lightly pressed. At this stage the greatest of care is taken to handle the fruit as little as possible during these processes thereby retaining maximum fruit character and aromas.

The juice was clarified by cold settling, after which it was racked and then fermented for approximately 28 days in stainless steel tanks.