



2014 Ram Paddock Sauvignon Blanc

Tasting Notes

The grapes are hand picked & whole bunch pressed with high solids juice then sequentially filled to French oak barrels without settling. This encourages complexity as every ferment is distinctly different to each other offering nuances that would not exist if the juice was homogenised. Ferment is wild, hot and fast and then the wine has an extended period on yeast lees which adds depth and texture. We deliberately block malolactic fermentation as we want to keep the acidity to give the wine structure without becoming fat or flabby. Then as the wine sits on lees we occasionally stir to gently encourage complexity and soften the palate.

So in the glass you have a very individual style of Sauvignon. The initial aromas are understatedly exotic showing frangipani, papaya and guava, subtle toasty oak, creamy lees influence with just the barest whiff of flint. In the mouth it is bone dry & deceptively full bodied with lovely lemon curd, grapefruit and a rich stone fruit core. The acid sits nicely with the fruit giving a yoghurt like savoury sensation as well as giving the wine impressive length of flavour. It finishes dry with some delicious cinnamon like spice. This is a wine intended to age gracefully so while it's pretty hard to resist now it will reward 3-5 years in bottle.

Wine Analysis: Alcohol 13.4% Residual Sugar: 2.2 g/L Extract: 28 g/L pH: 3.24 Acidity: 6.8 g/L

Vineyard & Winemaking

New Zealand and Sauvignon Blanc go hand in hand really. Here at the Waipara West we take pride in our ageing vines, our fastidious viticulture and exacting winemaking standards which result in distinctive wines that truly reflect our work. We have identified 2 small blocks on the farm that produce vines that give us the viticultural parameters that a wine like this demands. We use clones that were bred in the Bordeaux region of France, a region known for complex, dry whites as well as powerful reds. We then prune the vines to produce small balanced canopies & encourage competition between vines to produce small berries with intense flavour. We then hang the fruit out for longer than most so that the flavours represent a riper part of the Sauvignon flavour spectrum.

Harvest dates: 24 - 26 April Brix: 23.8 - 24.2 pH: 3.12 - 3.34 Acidity: 7.8 - 8.6 g/L

Awards

International Wine & Spirit Competition 2016 - **Bronze Medal**