

Ra Nui Marlborough Wairau Valley Sauvignon Blanc 2017

Vineyard

The grapes for this wine were estate grown, sourced from our own unique Cob Cottage vineyard in the Wairau Valley. Our Cob Cottage vineyard lies in the South Eastern corner of the Wairau Valley, on the road just south of the township of Blenheim. The soil here is heavy with a mixture of gravel and sandy loam areas with some clay components. The vineyard is run on primarily organic principles (Ra Nui is a member of Organic Winegrowers of New Zealand). We only lay 2-3 canes per vine, and use very little irrigation on this block, resulting in small and flavoursome grapes that ripen early.

Season 16/17

A warm start to the season with nice sunshine hours, little rain, and below average wind-run in November (visitors do not realise that Marlborough is quite windy!). Warm weather continued over flowering, January 2017 was warmer than normal with very low rainfall (27ml) and well above average wind-run. As we headed towards harvest March 2017 was overcast and cloudy and this slowed down ripening compared to the warm 2016 vintage. April was initially wet and we started vintage slightly early to avoid any potential disease pressure. We commenced picking our Sauvignon on 4th April and the final Sauvignon grapes were harvested 4 days later. The Growing Degree Days for the season (July 16 – April 17) were slightly below average at 1,329 compared to the long term average of 1,355 GDD. In conclusion – the perception was a cool season, however the stats prove it was a normal summer, albeit with late rain events, still producing the ripe highly aromatic grapes that Marlborough is famous for!

Vinification

We picked our Sauvignon over a 4 day period, with a mixture of both hand picking and machine harvesting. In both cases grapes were immediately transported to the winery, into a receival bin and straight into the press. All juice was then cold settled for 48 hours, then racked, with gross lees separated, and the clear juice having an aromatic strain of yeast added. For the stainless steel portion, being 95%, a long cool ferment followed. In addition about 5% of our Sauvignon grapes were pressed straight into new French 225 litre oak barriques and allowed to naturally ferment and then age on lees prior to being back blended with the main portion. The best of our Sauvignon Blanc was then chosen for the ultra premium Ra Nui blend, cold stabilised and lightly filtered prior to bottling.

Colour/Smell/Taste

Clear, brilliant pale lemon straw. The nose exhibits ripe apple, nectarine and herbal notes. On the palate weighty and rich, bone dry with crisp acidity, silken texture and an elegant long finish. Beautifully ripe and intensely aromatic.

Classic Marlborough Sauvignon.

Brix; 22.4 Alc; 13.2% RS; 1.6g/l pH; 3.24 TA; 6.4

