

Ra Nui Marlborough Wairau Valley Sauvignon Blanc 2016

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 also use very little irrigation on this block resulting in small and flavoursome grapes.

Season 15/16

A dry start to the season with just 6mm of rain in October followed by a warm and dry November. In fact Blenheim was the sunniest town in NZ for November! Warm weather continued over flowering, with two much needed rain events in January. Good dry weather continued right through to harvest, and we started vintage with extremely ripe and healthy fruit. We commenced picking our Sauvignon on 10th April and the final Sauvignon grapes were hand harvested 6 days later. The Growing Degree Days for the season (July 15 – April 16) were significantly above average at 1,446 compared to the long term average of 1,350 GDD. In conclusion - an excellent vintage. Rich ripe healthy grapes!

Vinification

We picked our Sauvignon over a 6 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, blended, cold stabilised and lightly filtered prior to bottling.

Colour/Smell/Taste

Clear, brilliant pale lemon straw. The nose exhibits ripe and aromatic passionfruit, lime and herbal notes. On the palate rich and concentrated, bone dry with crisp acidity, silken texture and an incredible long finish. Beautifully ripe and intensely aromatic.

Classic Marlborough Sauvignon.

Brix; 22.8 - 24 Alc; 13.8% RS; 1.8g/l pH; 3.24 TA; 6.4

