

MARLBOROUGH "B" SAUVIGNON BLANC

TASTING NOTES

"With the warmer and drier than normal vintage, the fruit came in looking perfect. The grapes have produced a stunning pungent and complex wine from the beautiful Brancott Vineyard."

– Patrick Materman, Chief Winemaker

Named in honor of iconic vineyards, Letter Series wines are hand-crafted from grapes of the highest quality. Each wine is made in a distinctive style to enhance the flavors of the region and demonstrate the fine art of winemaking. The goal is consistent: a perfect harmony of aroma, flavor, structure and body.



AROMA AND PALATE

The range of winemaking techniques used has resulted in a pungent complex wine displaying intense passionfruit, pink grapefruit, white nectarines and guava characters on the nose. The palate is richly textured with grapefruit and tropical characters with an underlying lemongrass character, a wonderful gunflint like minerality, all bound together by a crisp acidity that leads to a finish that just keeps going.

FOOD MATCHING

Perfect with Cloudy Bay clams, Marlborough Green Lip mussels or Cold smoked salmon.

IDEAL DRINKING WINDOW

3 Though made to drink whilst it is young and vivacious, this wine may be cellared for up to three years to develop further complexity.

GROWING SEASON

The 2016 Marlborough Growing Season
Growing Season Climate Data (Oct-Apr)
(Marlborough Averages)

Growing Degree Days:	1349
Rainfall:	186 mm
Mean Max Temp:	21.8° C
Mean Min Temp:	10.9° C

Source:

Niwa Clinfo database and Marlborough Research

Centre online Weather data.

Similar to most of Eastern New Zealand, our Marlborough vineyards had another warmer and drier season compared to the usual. Average December and January maximums of 28.1 and 25 °C respectively assisted with ensuring crop levels were at their optimum. Although dry, a well-timed rainfall in January allowed the vines to maintain ideal canopy health and continued fruit development. Cooler February nights ensured that acid levels helped the expression of vibrancy and full fruit flavor in the wines.

Our favorable season resulted in a Harvest period which was warmer and drier (excepting one event in March) than average.

The plentiful crops provided by Mother Nature this year were brought back to moderate levels using various means. This harvest showed some separation between the first sparkling fruit picked on 2nd March, and the beginning of table wine harvest on 29th March. The last fruit was harvested on the 29th of April.

VINEYARD DETAILS

The southern side of the Wairau Valley, where the Brancott Vineyard is situated, is characterized by older, more structural soils with higher clay content. Formed from glacial outwash and wind-blown loess, and are still free-draining. Clonally, the Sauvignon Blanc is predominantly mass-selected on a mix of four main rootstocks - these being 3309, 5C, Riparia Gloire and Schwarzmann.

The vines are 6 to 19 years old, on VSP trellis system with 2 canes laid down. The fruit was

harvested between the 5th and 9th April 2016.

WINEMAKING DETAILS

This wine was 100% machine harvested using the new fruit sorters. The components were crushed to bag presses leading to greater aromatic fruit expression. The free-run juice was then fermented slowly at cool temperatures to retain the very distinctive regional and varietal characters Marlborough has become famous for. 12% of the ferments occurred in French Oak cuve and 1% was fermented in New French Oak puncheon barrels. All components were left on full fermentation solids until blending occurred, encouraging not only some lees complexity in the final blend but further enhancing the texture of the wine.

OAK REGIME

1% of the blend was fermented and matured in new puncheons, which due to their larger surface area, adds a more subtle oak character to the wine when compared with wine fermented in barriques. Another 12% was fermented in 10,000L oak Caves which enhances wine texture without adding a noticeable oak signature.

WINE ANALYSIS

Alcohol: 13.54% v/v
Residual Sugar: 3.8 g/l
Titrateable Acidity: 6.7 g/l
pH: 3.25

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