

Rockburn 2014 Sauvignon Blanc

Date Bottled: 20th January 2015

Quantity Bottled: 888 cases

TASTING NOTES

Our 2014 Sauvignon Blanc displays a complex, curious nose of fresh gooseberry, dill, green apples and flint, carrying through to a dry palate of white-fleshed nectarine and crisp apple supported by creamy oak.

Chasing enhanced texture, our entire Parkburn Vineyard component (45%) was wild-fermented in French barrels lending a weighty mouthfeel and broader structure.

Bright, elegant and low in alcohol, this wine is ideal with fresh seafood, poached chicken and otherwise sunny lunches, and is most exciting to drink now but will harmonise and soften over the next three years.

VITICULTURE

Grape Variety & Clone: Sauvignon blanc Standard Matua clone

Training and Trellis: Vertical Shoot Position (VSP)

Soils: 40cm loam over alluvial gravels

Vineyard Location: Parkburn and Gibbston Valley Back Road

Climate Comment: Frosty start, cooler on average.

Vintage Climate: cool, dry.

Harvest Date: 6th April in Parkburn, 11th May in Gibbston.

Viticulturist Comment: A cool but intense season, spring frosts reducing overall yields.

WINEMAKING

Winemaker: Malcolm Rees-Francis

Fermentation: The Parkburn component was wild-fermented in barrels of varying ages, the Gibbston juice done in stainless steel. All fermented *sans soufre*. Full MLF, Parkburn again wild and not sulphured until blending in December.

Alcohol: 13.5%

Titrateable Acidity: 6.5g/L

Residual Sugar: <1 g/L

pH level: 3.45

Vintage Comment: The Parkburn fruit was of excellent ripeness and lent itself well to barrel fermentation with plenty of lees stirring, the Gibbston fruit shows classic gooseberry and lime juice notes.

