



Spinyback

An exciting range of wines, raising funds
for New Zealand's native reptile - the Tuatara
(Spinyback in English)

Sauvignon Blanc 2005

Harvest

The 2005 vintage has been exceptional for Nelson. Spring started with unusually high rainfall, making for a difficult flowering and fruitset - this resulted in very low crop levels. However, the sun shone after Christmas giving us some much needed summer warmth. A gloriously long warm and dry autumn followed, giving us wonderful concentration and flavour in the grapes.

The grapes for the Spinyback 2005 Sauvignon Blanc were all grown in vineyards on the stony Waimea Plains. They were harvested throughout the month of April, typically within a range of sugar levels between 21 - 23°C Brix, when they were physiologically ripe.



Winemaking

To protect aromatics, the grapes were machine harvested at dawn, and processed directly on arrival at the winery. After destemming, but without crushing, the grapes were gently pressed in a tank press and the juice was settled for 3 days to achieve low solids prior to ferment. After cold settling, the juice was clear racked, with some pressings included back to add more weight to the palate. Fermentations were carried out in stainless steel and the juice was inoculated with aromatic yeasts to favour Sauvignon Blanc fruit expression. Temperatures were maintained in the range 12-16°C with fermentation continuing steadily for 5 weeks.

All components were then racked and blended, followed by a gentle fining with isinglass and skim milk. Stabilisation followed, then careful filtration, with bottling took place from early October 2005.

Technical Data

Alcohol:	13.3%	pH:	3.38
Residual Sugar:	5.4 g/L	Titrateable acidity:	7.95 g/L

Tasting Notes

Being a blend of Sauvignon Blanc from the Waimea Plains, this wine represents a cheerful expression of the Waimea terroir - embodied by the high sunshine levels and stony soils of the plains. Crisp and lively, this vivacious Sauvignon Blanc has aromas of capsicum and grapefruit, coupled with mineral-y notes and excellent concentration on the palate.

A perfect match with New Zealand seafood, particularly Nelson scallops.

