



Spinyback 2007 Sauvignon Blanc

Harvest

This season started off with a cold Spring with low levels of fruit set and Summer was a late starter with cool windy weather around Christmas and New Year. By February we were in Summer proper with lots of hot and sunny days, and almost no rain leading to very dry conditions in the vineyards. Autumn continued very much in this vein with a glorious Indian Summer and our first fruit was harvested in late March. Due to lower crop levels and a late but warm season, this year's fruit has excellent concentration and flavours.

Grapes for the Spinyback 2007 Sauvignon Blanc were sourced from a number of different sites on the stony free-draining soils of the Waimea Plains, each of these sites contributing their own nuances to the blend. The grapes were harvested from the 5th to the 29th of April with Brix levels varying between 20° and 24°.

Winemaking

The grapes were machine harvested and once at the winery destemmed without any further crushing, thus the aromatic 'freshness' naturally found in this variety was preserved. Once pressed the juice was cold-settled to achieve low solids prior to ferment. To maintain good aromatic definition, the ferments were inoculated with yeasts chosen for known contribution to aromatics, fermented in stainless steel and temperature controlled.

After some post-ferment lees stirring, the wines were racked, with the *assemblage* created in early June. A light fining with C-fine to 'round off' the wine preceded a gentle filtering by cross-flow filtration. Bottling commenced in late August 2007.

Technical data

Alcohol:	13.5%
Residual sugar:	4 g/L
pH:	3.18
Titrateable acidity:	8.25 g/L

Tasting Notes

With aromas of gooseberry, lime and passionfruit, this is a characterful Sauvignon, bursting with fresh, lively fruit. A tinge of front palate sweetness and mid-palate texture give the wine a mouth-filling presence on the palate, while crisp acidity makes the wine refreshing drinking. A wine lovely by itself, as well as the perfect accompaniment to seafood cuisine.