



## **Spinyback 2008 Sauvignon Blanc Nelson, New Zealand**

### **Harvest**

The 2007/8 growing season was notable for its extremes. Spring was warm but the vineyards did get a nip of frost in - most unusual for us here on the Plains. Luckily, none of our vineyards were hit too seriously, and even better the weather around flowering time was excellent ensuring good fruit-set. Summer brought drought conditions, leading to our second-earliest vintage start - on March 17. From the very end of March, a series of three rains complicated harvest for some, but by this stage, 90% of the Spinyback crop was safely in the winery.

The grapes for the Spinyback Sauvignon Blanc were grown on the stony free-draining soils of the Waimea Plains. They were harvested at physiological ripeness from mid-March onwards, typically with a range in sugar levels of 20-22°Brix.

### **Winemaking**

The grapes were harvested at dawn and destemmed without any crushing, protecting the aromatic 'freshness' naturally found in this variety. After pressing, the juice was cold-settled for 3 days to achieve low solids prior to ferment. To maintain good aromatic definition, the fermentations were carried out in stainless steel; the musts were inoculated with a range of aromatic yeasts and fermentation temperatures were kept low.

As soon as the fermentations had completed at the end of May, the wines were racked off their yeast lees and blended together. After blending and light fining to 'round off' the wine, the blend was cross-flow filtered. Bottling commenced early August 2008.

### **Technical data**

Alcohol:	13.5%
Residual sugar:	6.0 g/L
pH:	3.24
Titrateable acidity:	8.4 g/L

### **Tasting notes**

Lovely pungent aromas of gooseberry, passionfruit and lime spring from the glass - while the palate has a refreshing zestiness, subtle texture and a mineral undercurrent. The wine has excellent balance and length. It is the perfect Sauvignon for all occasions - enjoy lightly chilled on a summer's day with a plateful of New Zealand's famous greenshell mussels.