



Matahiwi Wairarapa Sauvignon Blanc 2008

This is a crisp, refreshing wine with gooseberry, lime and passionfruit aromas and a hint of minerality – typical stylish Sauvignon Blanc. We love to drink it with seafood or pasta dishes and fresh salads. While this wine is ready to enjoy now it can also be cellared for up to two years.

Vineyard

The fruit for this wine is sourced from Sauvignon Blanc plantings at our home vineyard at Opaki in the Wairarapa, as well as the Martinborough vineyard of Andy and Elaine Sutherland. These are young vines that carry a small crop of intensely flavoured grapes. We have several different blocks of Sauvignon Blanc where we use various canopy management techniques to provide us with a range of complex flavours from the grapes.

Winemaking

The focus in the winery is to capture the pure fruit flavours that come from the vineyard whilst adding complexity through our winemaking efforts to provide a multi-dimensional wine. This is achieved by tank fermenting the juice using yeasts that are able to ferment to low temperatures – preserving the essential fruit flavours.

Technical Notes

Harvest Date: 24th March - 4th April 2008
Brix: Average of 21.5
Bottled: September 2008
Alcohol: 12.5%
Total Acidity: 6.9g/l
pH: 3.15
Residual sugar: 2.7 g/l

Awards

3 1/2 STARS
Michael Cooper, August 2009

