



WOOLPACK

SAUVIGNON BLANC



Tasting

Minerality and a light smokiness pop from the glass, supported by a cast of currant leaf, limes and dried herbs an even a note of honeysuckle. This isn't an especially primary nose with the fruity element almost playing second fiddle to the other, more floral and mineral aromatics.

The attack is key lime tart with a side of lemon curd so if the fruit appeared secondary on the nose it certainly isn't on the palate.

The mid palate is incredibly dense, rich and full of deep ripe citrus with a breadth that is really quite amazing. The finish starts where the mid palate ends, but wobbles it's way to an elegance and fineness that gently, eventually, drifts away.

The Vineyards

Well, having flip-flopped from wet to dry winters over the last couple of years, we finally had one that might be considered "normal". This normalcy was, however, offset by some excitement on the frost front, with a very unusual event occurring in late October, when spring was in full swing. There appeared to be no frost risk, and another cool spring morning was expected, but we were in for something of a shock. Temperatures did not get to zero, there was no frost on the ground at all, yet in a small hollow of Waverley, a frost occurred in the canopy, writing off an acre of fruit. From then on, right up to harvest, we had a very solid growing season. Flowering and fruit set were solid without being spectacular and the lead up to harvest was the perfect mix of warm early autumn days, with cool evenings and mornings, allowing those classic Blind River flavors to slowly build in the fruit.

Winemaker Notes

In making this wine, every year I feel a little lazy as we simply harvest the fruit, crush the fruit, ferment the juice, add nothing else and put it in the bottle. I don't know any other way to phrase it and there is nothing else to see here. This is hands off winemaking at its purest, when all the work is done in the vineyard and the resulting wine is simply a classic representation of the blend of fruit from multiple vineyards. No wonder my winemaker brain feels lazy.

Food Pairing

Matches well to spicy food — Thai, Japanese, Indian, but works equally well with seafood, particularly oysters.

Technical Details

Region	67% Blind River 33% Awatere Valley Terraces	Yeast Strain	100% VL3
Clone and Rootstock	47% Mass Select on Schwarzmann 33% Mass Select on SO4 10% Mass Select on Riparia Gloire	Post Ferment Operations	Stabilized and filtered with no additional fining agents used.
PickDate	47% on 21 st March 10% on 22 nd March 10% on 2 th March	Residual Sugar	1.3g/L
Fermentation	100% Stainless Steel as cold as possible (down as low as 9°C)	pH	3.22
		TA	6.9 g/L
		Alcohol	12.4 %
		Suggested Retail	



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Our wines are certified under the Sustainable Wine Growing program (SWNZ) requiring the vineyard, winemaking and bottling to be sustainably certified.



Woolpack Wines, Blind River, Marlborough