

TWR

TE WHARE RA



MARLBOROUGH



2011 MARLBOROUGH SAUVIGNON BLANC

The majority of fruit for this 2011 release comes from the Awatere Valley sub-region of Marlborough. The growing conditions in this area are characterised by lower fertility soils, cooler night-time temperatures and warmer days. This results in a longer ripening season which is all important for balanced wines with purity and concentration of flavour. The wines from this area tend to be more restrained in their youth but have great texture, structure and longevity which is why we choose to make an Awatere predominant blend.

Winemaking: All fruit for this wine was hand-picked and hand-sorted. The grapes were destemmed then air bag pressed. The free-run and soft pressings parcels were combined for fermentation. The juice underwent slow cool fermentation (10-12°C) in tank with a number of different aromatic yeast. All parcels spent time on fine lees post ferment for texture.

Wine: 90% of the fruit for this wine came from the Trelawne Farm vineyard (in the upper Awatere) on the southern side of the river. The remaining 10% comes from our vines here at TWR in Renwick.

Our 2011 Sauvignon Blanc shows distinctive Awatere characters of passionfruit, white currant, elderflower and citrus with a hint of gooseberry. These follow through to the palate -which is fine and soft with great purity, vibrant fruit and silky texture balanced by a ripe, juicy acidity and lingering minerality. This wine is very enjoyable to drink now and we recommend tucking a few bottles away for a couple of years.

Technical Data:

Fruit Source:	90% from Trelawne Farm (Awatere) 10% from TWR home block (Renwick)
Variety:	Sauvignon Blanc
Harvest Date:	TWR 31st March 2011 Trelawne Farm 13th and 14th April 2011
Residual Sugar:	Dry
Production:	1700 cases
Cellaring Potential:	2-4 years

Alc 13.5% vol pH 3.30 TA 7.4g/L



EST. 1979

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