

TWR

TE WHARE RA



MARLBOROUGH

2015 SINGLE VINEYARD SAUVIGNON BLANC SINGLE VINEYARD 5182

2015 was an exceptional vintage in Marlborough, characterised by a warmer and drier than average summer and quite low crops. Careful yield management combined with detailed canopy management meant that we were able to capitalise on the benefits of this warmer year.

This is our inaugural release of a Sauvignon Blanc under our SV5182 designation. We feel that this 2015 release showcases the best expression of our site here at Te Whare Ra and the stellar quality of the 2015 vintage in Marlborough. This wine is the culmination of a 5 year project we have been pursuing with Sauvignon Blanc from our TWR home block. This wine is all about fruit purity and texture which is achieved with low crops, meticulous canopy management and lots of attention to detail with fruit selection. The focus was making a wine which has great texture and fleshiness and which is characterised by lots of layers and complexity with notes of ripe tropical notes with stonefruit and citrus with a lovely line of ripe minerality.

Winemaking: Winemaking: All the fruit for this wine was hand-picked and hand-sorted. The free-run and soft pressings parcels were combined for fermentation. The majority of the juice underwent fermentation at warmer temps in older French oak demi-muids, with a small proportion fermented in tank. All parcels spent significant time on fine lees, post ferment for texture. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, handmade wines.

Wine: This SV5182 release shows white stonefruit and a great florality coupled with lovely ripe tropicals and hints of basil and lime. These follow through to the palate - which is fine and weighty with vibrant fleshy fruit and great texture balanced by a ripe, juicy acidity and lingering minerality.

Technical Data:

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| Fruit Source: | 100% from TWR Home Block (Renwick) – BioGro Organic certified |
| Vinification: | 75% fermented in large format, neutral oak, balance in tank. |
| Variety: | Sauvignon Blanc |
| Harvest Date: | 16th March 2015 |
| Residual Sugar: | Dry |
| Production: | 164 cases |
| Cellaring Potential: | 4-7 years |



SV 5182

Alc 13.1% vol pH 3.30 TA 6.2g/L



EST. 1979

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