



The Brothers

MARLBOROUGH LATE HARVEST SAUVIGNON BLANC 2013



Tasting Notes

Concentrated aromas of passionfruit, guava, pawpaw and honeysuckle. Flinty minerality gives way to a massively intense, sweet and yet surprisingly vibrant palate full of luscious tropical fruits, apricot, pink grapefruit and ginger. Finish is bright, energised and persistent.

Winemaking Notes

Sourced from two Giesen vineyards, the Alma Street and Matthews Lane vineyards, located in the Wairau Valley. These two carefully selected vineyard parcels were not sprayed to encourage botrytis formation. However, the vines were netted to protect the fruit from birds allowing the fruit to hang and mature on the vine. Early weather conditions did not easily support botrytis, then a warmer finish to the harvest allowed fruit to hang on the vine, allowing the botrytis to dry up, concentrating

the flavour and sugars within the grape. Made from fully botrytised fruit that was handpicked in June and then crushed by foot before being basket pressed over a period of a week to extract the treacle like juice. The juice was fermented slowly over the next two months by wild yeast until the residual sugar, acid and alcohol balance had been achieved. The wine was filtered without fining and hand bottled.

Wine Data

Harvested:	June 2013	TA at harvest:	8.57 g/L
Brix at harvest:	40.5	TA in wine:	7.86 g/L
Alcohol:	10%	pH at harvest:	3.67
Residual sugar:	232 g/L	pH in wine:	3.74

Winemakers: Andrew Blake, Hamish Kempthorne, Anna Kingscote