



# The Brothers

## MARLBOROUGH SAUVIGNON BLANC 2016



Each vintage our viticulture and winemaking teams identify striking parcels of fruit that will showcase the vintage. The 2016 vintage was marked by vines and fruit in excellent condition with great weather so picking decisions were made based solely on fruit quality. The vineyards selected combine to showcase the intensity and depth of character of Marlborough Sauvignon Blanc. The use of a combination of stainless steel and oak fermentation adds extra dimensions and depth to this wine and further shows the versatility of Sauvignon Blanc. This wine is rich, with wonderful tropical notes that interplay with crushed nettle and cut apple aromas.

Winemakers: Andrew Blake and Nikolai St George

### VINEYARD REGION

Predominantly from Awatere Valley fruit supplemented with small components from Rapaura and Dillons Point.

### WINEMAKING

The vineyards were harvested over almost two weeks with early (6th April) selective hand picks in mid Wairau Valley vineyards on stony soils with lighter canopies to the 18th April from the more southerly Awatere Valley vineyard. The hand picked fruit was whole bunch pressed with the free run juice run directly to barrel for fermentation. The balance was fermented in stainless steel tanks at relatively cool temperatures using selected aromatic yeast. The final blend has just under 10% barrel fermented component from large format German oak fuder barrels and small French oak barriques.

### VINTAGE CONDITIONS

In Marlborough a dry 2015 winter created some concern about the growing season ahead but soil moisture levels were high enough to maintain exceptionally healthy vines. In early December, the average air temperature increased which resulted in a particularly successful flowering period. Rain events in January and February ensured that fruit set and berry development conditions were ideal. With increased temperatures from February onwards, it was the perfect sought-after ripening environment that favours flavour development, while retaining acidity with the cooler nights.

### NOSE

Fruit concentration and depth with high note warm citrus blossom florals, snow pea, dry straw, subtle nutty oak influence.

### PALATE

Textural fruit intensity with ripe phenolic structure and salivating acidity extending the finish.

**WINE ANALYSIS:** Alc/Vol: 13% | pH: 3.28 | TA: 7.42g/L | Residual Sugar: 5.5g/L

### AGING POTENTIAL:

5 years.