

Wither Hills

MARLBOROUGH NEW ZEALAND

2013 Wairau Valley Sauvignon Blanc

Established in 1994, with vineyards strategically sited throughout Marlborough's Wairau Valley, Wither Hills has always been dedicated to the philosophy that exceptional wines are 'created in the vineyard'.

Named after the southern landmark range of Wither Hills that border our vineyards, our focused, hands on approach to winegrowing allows us to make a range of wines that reflect our passion for the 'place where we stand'.

WINEMAKING

Our vineyards in the Wairau Valley were harvested at optimum flavour ripeness. The fruit from these vineyards was kept separate throughout the wine making process to ensure integrity of the vineyard and to provide the greatest possible number of blending combinations. The fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics and flavours. After fermentation the wines remained on light yeast lees to enhance palate feel and structure. The wines were then racked, blended, filtered, and bottled to retain & capture the remarkable freshness of Marlborough Sauvignon Blanc.

VITICULTURE

In complete contrast to the 2012 vintage, 2013 saw the region soaked with sunshine and warmth throughout the growing season, after a settled spring, which allowed for fabulous fruit set and healthy growing conditions. As the sunshine continued, ripening progressed at an even rate across the valley floor, so much so that many varieties and sub regions looked to have reached physiological ripeness at once! Two weeks of intense harvesting and work within the winery shed meant that fruit was captured in optimum condition. The resulting wines are showing intense fruit aromatics and seductive juicy palate weight.

WINEMAKER TASTING NOTES

Vibrant lime pith, brambly tomato leaf, nettle, clementine citrus and crunchy fresh fennel with underlying notes of gooseberry and tropical guava. The palate presents a juicy core of layered fruit entwined with a salty textural acidity, vibrant citrus pith with a moreish dry chalky finish which deliver another remarkable Wither Hills 'Wairau Valley' Sauvignon Blanc.

A perfect match with plump oysters, green lip mussels, even prosciutto and rock melon. Or simply on the deck with great company and repartee.



Technical Info	
Alc /Vol	13.5%
Brix @ Harvest	21-23
pH	3.10
Total Acidity	7.3 g/l
Residual Sugar	4.0 g/l

