

Wither Hills

MARLBOROUGH NEW ZEALAND

2011 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 strategically sited throughout 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 & 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

Another magic ripening season with the main difference to recent years being the amount of rainfall in spring which really saw Marlborough have some of the best looking canopies and healthy vines come harvest that I have seen since 2003. This allowed the vine to work at its own speed and when we had predicted 'warmer than usual' summer the vines thrived and the fruit settled in for a great run into harvest. These slightly warmer nights and days have allowed the Sauvignon Blanc to show some more fleshiness and riper acidity and hence showing better earlier than in the last two vintages – although this will not hamper longevity – another great Sauvignon vintage to behold and savour!

WINEMAKER TASTING NOTES

Supple aromatic intensity of kaffir lime, brambly tomato leaf, clementine, sweet Meyer lemon, fennel leaf, with underlying gooseberry and red capsicum held with tropical guava and slight tease of 'sweat' enter your aromatic receptors. This fills your senses and melds with salty seamlessness, textural acidity, stalky herbaceousness, and fruit weight to 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.

Ben Glover – Winemaker



Technical Info	
Alc / Vol	13.5%
Brix @ Harvest	21-23
pH	3.19
Total Acidity	7.4 g/l
Residual Sugar	4.0 g/l

