

Wither Hills

MARLBOROUGH NEW ZEALAND

2018 WITHER HILLS RARANGI SAUVIGNON BLANC WAIRAU VALLEY, MARLBOROUGH

Our flagship, estate vineyard, Rarangi, test the senses and demonstrate the superb synergy between region, vineyard site, variety and the winemaker. Our single vineyard bottling defines our unique sense of place within Marlborough.

THE RARANGI VINEYARD

Planted in 2002, this vineyard lies below the coastal foothills of the Richmond Ranges. It offers a unique microclimate for wine growing with the soil type being a combination of what was coastal waters edge and natural wetland waterways. Over the centuries this has slowly been uplifted by the movement of tectonic plates that form the fault line running up the east coast of New Zealand. Part of the vineyard is planted around what is now some of the best preserved native wetlands in the region. It is an extremely warm site moderated by the cooling easterly wind.

VITICULTURE

Not your average growing season! Marlborough experienced slightly below average temperatures in September, which then swung around completely for the remainder of the season with above average growing degree days. The result was an earlier vintage due to the amazing summer. Wither Hills was lucky to completely escape frosts in our vineyards during crucial periods this year. From bud burst, the season looked to be about 3-5 days ahead of the 2016/2017 season slightly ahead of previous years, then by veraison we were 7-10 days ahead. As the season progressed and the sun continued to shine we were on average around 10-15 days earlier with our harvesting, resulting in the 2018 harvest being the earliest on record for Wither Hills, kicking off on Friday 23rd February. The saviour of the 2018 vintage was the 2-week period after the rain when we were blessed with perfect warm and windy Marlborough days to dry out both the fruit and land. Tonnages for the year were a little lower than expected, but with a little luck and good planning we were able to pick most of our fruit at the optimal time when the flavours were just right.

WINEMAKER NOTES

Since the first release of this wine in 2007, we have done very little in the way of manipulative winemaking in the winery. All picking decisions are made by physically walking the rows and tasting the fruit. The wine then undergoes cool tank fermentation and is left on light lees for six months before being bottled. The wine is bone dry to accentuate the mineral purity of this unique vineyard - its "turangawaewae", its sense of place.

"Minerality, sea salt and lime are the backbone to this wine and has been for a number of years. The 2018 is a great example of this. Fresh, vibrant aromatics of citrus, lemongrass, guava and subtle cilantro characters jump from the glass. The palate shows purity of fruit and a dedication to texture and crunchy acidity, with minerality being a prominent feature through the lengthy palate. The wine finishes with a rich, ripe phenolic spine that gives great length and texture. A Sauvignon Blanc well suited to a variety of foods; freshly shucked oysters to pan seared scallops to Thai and Mexican dishes infused with cilantro and lime." Matt Large, Winemaker

TECHNICAL INFORMATION:

Alc / Vol: 13.5%

Brix @ Harvest: 22 - 23

pH: 3.28

Total Acidity: 7.17 g/L

Residual Sugar: 0.3 g/L

AVA: Marlborough

Varietal: 100% Sauvignon Blanc

