

HUNTAWAY™

RESERVE



2016 MARLBOROUGH SAUVIGNON BLANC

REGIONAL STORY

Sauvignon Blanc is Marlborough's signature varietal so it natural that this Huntaway wine comes from the world famous region. Marlborough is a true cool climate growing region, situated at the top of the South Island in New Zealand and consistently makes wines of remarkable quality and style.

GROWING SEASON

Spring months in Marlborough during the lead up to the 2016 vintage were unseasonably cold. Early November proved to be a particularly challenging time with hard frosts occurring when vine shoots had just escaped their buds. Fortunately we sustained minimal damage and the majority of the crop was left to ripen unhindered. This cold snap in early spring eventually gave way to warmer temperatures which persisted for the duration of the season and favourable conditions during flowering led to a successful fruit set.

A large rainfall event in the New Year gave vines a much needed drink and some reprieve from the drought conditions that had plagued the district over the previous 18 months. The warm conditions that continued during the Autumnal months meant there was little pressure during picking and that the grapes were ripe for picking when it came to harvest. With 2016 being one of the warmest seasons on record, the bountiful crops were given ample time to reach optimum maturity under marginal disease pressure.

VITICULTURE

The vines in the Wairau Valley region benefit from lovely rich clay soils which in some cases do not require irrigation, one less thing to manage over the growing season which makes the viticultural team happy! The vines were looked after in the best health, trimmed and leaf plucked to allow the fruit to receive optimum exposure to the sunlight and constantly monitored for pest and disease pressures. Once the physiological ripeness was determined by the winemaking team, the fruit was machine harvested in the cool of the night and delivered straight to the winery.

WINEMAKING DETAILS

Once received into the winery, the fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics and flavors of the Lower Wairau sites. After fermentation the wines were racked, blended, filtered, and bottled to retain & capture the remarkable freshness of Marlborough Sauvignon Blanc. This Huntaway wine is a combination of 3 key vineyard sites in the Lower Wairau sub region of Marlborough. Individual parcels are kept separate throughout the winemaking process to provide unique components for blending which represent this unique sub region.

AROMA and PALATE

This Marlborough Sauvignon Blanc shows true Lower Wairau intensity with an abundance of blackcurrant, nashi pear and tomato leaf aromatics with underlying herbal nettle notes, creating layers of complex savoury notes on the nose. The wines power follows through to the palate displaying lovely fruit concentration balanced with chalky almost mineral acidity. The wine is powerful yet superbly balanced and immediately appealing.

CELLARING and FOOD MATCH

This wine is ready to enjoy upon release but can be cellared for up to two years if rounder, more developed characters are desired. Designed to complement a wide range of cuisines this wine will excel in partnership with fresh goats cheeses and anything involving tomatoes, pears and olives.

TECHNICAL SPECIFICATIONS

Alc/Vol	12.0%
pH	3.29
Titrateable Acidity	7.5
Residual Sugar	4.4 g/L
Fermentation	100% stainless steel fermented to preserve primary fruit aroma

New Zealand's winegrowing sub-regions each have distinctive, natural characters. Huntaway Reserve selects grapes grown on blocks that reflect those characters, and from them handcrafts truly expressive wines.



MARLBOROUGH
Sauvignon Blanc

