

Wither Hills

MARLBOROUGH NEW ZEALAND

2016 RARANGI SINGLE VINEYARD 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'. The wines of the Wither Hills Single Vineyards – test the senses and demonstrate the superb synergy between region, vineyard site, variety and the winemaker. These vineyards define our unique sense of place within Marlborough.

OUR 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

Frost warnings sounded throughout the spring months in Marlborough during the lead up to the 2016 vintage. 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 favorable conditions during flowering led to a successful fruit set.

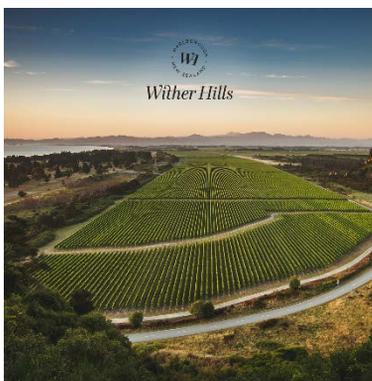
A large rainfall event in the New Year gave vines a much needed drink and some reprieve from the drought conditions that had plagued the district over the previous 18 months. The warm conditions that continued during the Autumnal months meant there was little pressure during picking and that the grapes 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.

WINEMAKER'S TASTING 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. Rarangi presents fresh vibrant aromatics of citrus, lemongrass, guava and subtle cilantro characters. The palate shows purity of fruit and a dedication to texture and crunchy acidity, true to site, with a ripe phenolic spine. A Sauvignon Blanc well suited to a variety of foods; freshly shucked oysters or pan seared scallops to Thai dishes. Sally William

TECHNICAL INFORMATION

Alc /Vol 13.0%. Brix @ Harvest 21-23. pH 3.24. TA 7.6 g/L. Residual Sugar 0 g/L



Our estate vineyard – "Rarangi"