

Wither Hills

MARLBOROUGH NEW ZEALAND

2017 Rarangi Single Vineyard Sauvignon Blanc

The wines of the Wither Hills Single Vineyards – Rarangi, Benmorven and Taylor River – 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.

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

During the early part of the season in Marlborough we experienced temperatures two degrees warmer than average. With a mixture of early bud burst and higher temperatures, we expected to have an earlier flowering although this did not eventuate.

From version till harvest in Marlborough there was a lot of wet weather. This made picking decisions challenging, as we needed to balance getting the flavours we desired and ensuring the fruit quality was 100%. For this Rarangi Single Vineyard we selected blocks that showed classical rich ripe flavours, while maintaining that classical Rarangi minerality. Tonnages were lighter and the brix was slightly lower, but berries were still full of flavour and when the blocks were picked, the weather had cleared up in typical Marlborough style.

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 have been for a number of years and the 2017 is no different. Fresh and strong vibrant aromatics of citrus, lemongrass, guava and subtle coriander 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 ripe phenolic spine that gives great length and texture. A Sauvignon Blanc well suited to a variety of foods; freshly shucked oysters or pan seared scallops to light Thai dishes infused with coriander and lime zest.



Technical Info	
Alc /Vol	13.0%
Brix @ Harvest	21-23
pH	3.09
Total Acidity	7.52g/l
Residual Sugar	0.8 g/l

