

# Wither Hills

MARLBOROUGH NEW ZEALAND

## 2015 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 – 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

Marlborough began the season with cool temperatures and a high number of spring frosts which continually threatened the early season growth. However weeks of warm and dry weather throughout the remainder of the season ensured ripening conditions were optimum for canopy growth and berry development. Although there was a small cold spell at the beginning of flowering, average temperatures over this time were still above the long term average, encouraging a quick fruit set and advanced ripening. An earlier than average harvest with favourable weather during the autumn months allowed the winemakers freedom in their picking decisions. This helped to produce immaculate berries which reached the pinnacle of their expression without the taint of disease. Drought conditions put stress on the region's water resources this year but also encouraged the production of small berries packed with intense flavours. Our Rarangi vineyard soaked up these warm dry days and produced some stunning flavour filled berries that were picked in ideal conditions.

### 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. Rarangi presents fresh vibrant aromatics of citrus, lemongrass, guava and subtle coriander 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 light Thai dishes infused with coriander and lime zest.



Technical Info	
Alc /Vol	13.0%
Brix @ Harvest	21-23
pH	3.24
Total Acidity	7.6 g/l
Residual Sugar	0 g/l