

Wither Hills

MARLBOROUGH NEW ZEALAND

2010 Wairau Valley 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'.

Named after the southern landmark range of Wither Hills that border our vineyards, our focused, hands on approach to wine growing allows us to make a range of wines that reflect our passion for the 'place where we stand'.

WINEMAKING

Each of our 11 vineyard sites strategically sited throughout the Wairau Valley were harvested at optimum flavour ripeness. The fruit from these vineyards was kept separate throughout the wine making process to ensure integrity of the vineyard and to provide the greatest possible number of blending combinations. The fruit was gently pressed, cold settled, racked and cool fermented with selected yeast strains to enhance the unique aromatics & flavours. After fermentation the wines remained on light yeast lees to enhance palate feel and structure. The wines were then racked, blended, filtered, and bottled to retain & capture the remarkable freshness of Marlborough Sauvignon Blanc.

VITICULTURE

What a vintage to kick the new decade off with! After a good 2009 vintage the 2010 out performed its predecessor "100 to 1". However it didn't appear promising to begin with – leading into December's bunch closure, we were worried about whether we were going to be able to ripen what was on the vine. This time around the concern wasn't due to excessive crop load, but from a 10 year low in growing degree days. Luckily Huey came through in the latter half of the season sending High after High pressure systems over the Tasman into the Marlborough region. Ripening advanced rapidly, and the harvest delivered on time, with some of the later ripening vineyards looking absolutely stunning – not just structurally but already demonstrating an amazing array of intense flavours throughout ferment. The Sauvignon Blanc is showing remarkable depth and flavour spectrums along with balanced ripeness – particularly from our Rarangi Vineyard and some of our smaller growers' blocks on the more fertile soils.

WINEMAKER TASTING NOTES

Intense gooseberry, tomato leaf, fresh cut fennel and red capsicum characters underpinned by the classically pungent melon, guava and passion fruit aromatics, immediately fill the senses. The palate is extraordinarily balanced with bright seamless acidity, concentration of brambly grapefruit, mineral lemongrass flavours and a long supple lingering finish.

A wine with remarkable fruit intensity and style which complements fresh seafood, cured meat and rockmelon, along with Thai inspired salads. Or simply, a fantastic afternoon on the patio with great company and repartee.

Ben Glover – Winemaker



Technical Info	
Alc /Vol	13%
Brix	21-23 at harvest
pH	3.23
Total Acidity	7.43g/l
Residual Sugar	4.5g/l

