



Tasting Notes 2012 10X Sauvignon Blanc



Vintage A much more favourable season than 2011 though not without several interesting periods. Spring conditions were ideal for budburst and early season growth. With small bunches from the previous season's cool, wet summer and a moderate to cool spell during flowering we saw moderate to low yields with highly concentrated flavours. An average overall hang time but our longest ever veraison-harvest interval (70 days v 57 day average) resulting in intensified flavour and colour development. A record difference between harvest in the lower north and the higher south (31 days v 17 day average).

Vineyards :: Clones Judd (77%), Northway (23%) :: F14V9 (79%), H5V10 (21%)
Harvest date :: Yield Hand picked 19 March-18 April 2012 :: 4.0 tonnes/ha (1.6 t/acre, ~24.0hl/ha)

Brix :: pH :: TA 22.3-24.0° (12.4-13.3° Baumé) :: 3.37-3.50 :: 7.3-8.2 g/l

Winemaking The grapes were hand-harvested, and transferred to press via gravity before being whole bunch pressed and the unsettled juice fermented in old French oak barriques. Throughout an 8 month maturation period in barrel, the lees were stirred and a natural partial malolactic fermentation proceeded with the onset of spring. The wine was lightly fined and filtered before bottling.

Winemakers Richard McIntyre, Martin Spedding, Jeremy Magyar

Aging :: Oak 8 months :: old French oak barriques (medium toast; tight grain; Allier, Chatillon; Sirugue, François Freres)

Malolactic Partial (43%)

Residual sugar Dry (0.70 g/l)

Finished pH :: TA 3.34 :: 6.1 g/l

Alcohol 13.5% (8.0 standard drinks/750ml bottle)

Production 379 dozen :: bottled 19 December 2012 :: screwcap

Release date June 2013

TASTING NOTES

As we drink our way through an overwhelmingly Kiwi-flavoured Sauvignon Blanc wave, the challenge for true lovers of this distinctive variety is to find different expressions of the grape, ones that offer new views of its potential while still offering beautiful freshness and verve. The 10X Sauvignon Blanc is a delicate interpretation, one that trades outré flavours for refinement; it is a distillation of what makes this grape so special.

The nose gives a flinty impression, tart gooseberry and fresh cut grass wafting through a fine aroma profile that is notable for its restrained expression. Unlike many Sauvignon Blancs, this doesn't shout; rather, it encourages the drinker to lean in and listen more closely. In the mouth, a soft burst of fruit flavour, almost pastel in character, with satisfying fleshiness on the mid-palate. Around the edges, gentle acid gradually tightens as the wine moves through the mouth, riding a creamy texture that speaks of summer afternoon naps and warm breezes. This isn't your everyday Sauvignon Blanc, which is all the more reason to drink it as often as you can.

Julian Coldrey [May 2013, commissioned by TMBT]

Food :: Temperature Perfect with the freshness of Vietnamese chicken salad. Serve at 6-9°C.

Best drinking 2013-2017

REVIEWS

Barrel time has helped build complexity into the variety, but it's not the main event preferring to showcase layers of tropical fruit flavours and citrus freshness into the wine. Thirst-slaking as it is, it's a much more interesting wine and should cellar a spell too.

93 :: *Mike Bennie* :: November 2013 :: *Wine Business Magazine*

Near full-bodied, maintaining shape via ensconced acidity and phenolics which are grippy yet nuanced. Citrus holds court over grass with a hint of passionfruit in the mix. A whisper of smoky oak and some gravel. Nettles and herbs are present on the palate but they sit lower in the overall mix. There's a harmony about all these elements which makes the wine all the more appealing. High marks for execution.

91 :: *Jeremy Pringle* :: November 2013 :: www.winewillbeatitself.com