



## Tasting Notes 2013 10X Sauvignon Blanc



Vintage	After good winter rains the 2013 vintage ended as one of our driest and earliest vintages on record. The favourable weather throughout bud burst and flowering set up the ideal conditions for a very good vintage. A vintage of extremes - our wettest ever dormant interval; second driest floraison and veraison intervals; hottest ever veraison interval.
Vineyards :: Clones	Judd :: F14V9 (75%), H5V10 (25%)
Harvest date :: Yield	Hand picked 10 April 2013 :: 8.5 tonnes/ha (3.4 t/acre, ~51.0hl/ha)
Brix :: pH :: TA	22.4° (12.4° Baumé) :: 3.38 :: 6.7 g/l
Winemaking	Grapes were hand-harvested in early April and transferred to press via gravity before being whole bunch pressed and the unsettled juice fermented in old French oak barriques. Throughout a 7 month maturation period in barrel 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	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	7 months :: old French oak barriques
Malolactic	Partial (55%)
Residual sugar	Dry (0.33 g/l)
Finished pH :: TA	3.26 :: 6.2 g/l
Alcohol	13.1% (7.8 standard drinks/750ml bottle)
Production	715 dozen :: bottled 16 December 2013 :: screwcap
Release date	June 2014

### TASTING NOTES

It would be easy for a producer to see the popularity of Sauvignon Blanc from across the Tasman and believe emulation is the path to success. This wine represents a more daring path: a Sauvignon Blanc that is in all respects the opposite of the Marlborough-style. Here, the emphasis is on texture and depth, with a surprisingly complex set of winemaking techniques used to achieve it. Barrel work, lees stirring, malolactic fermentation - this has it all, and it carries through to the finished wine.

The nose shows a pastel softness to its fruit that nonetheless is framed by gentle cut grass and tart kiwifruit skin. There are hints of more tropical fruit but these are contained and matched well to creamy, lees-derived aromas. This is Sauvignon Blanc stripped of its vulgarity, a completely different expression of the variety that places value on finesse, subtlety and purity.

The palate adds a textural journey to the aroma's gentle vibe. Firm acid moves the wine on entry, leading to a middle palate that expresses clean lemon and passionfruit flavours within a textural, weighty frame. It's an expansive mid-section, like a dress that suddenly billows in the wind, and just as pretty. The after palate tightens with herbal flavours and the acid line's guiding hand. A clean, delicious finish.

Julian Coldrey [May 2014, commissioned by TMBT]

Food :: Temperature	Forget everything you know about Sauvignon Blanc and enjoy this with the freshest fillet of poached fish, beurre blanc and asparagus. Serve at 6–9°C.
Best drinking	2014-2018