



GREENHOUGH NELSON SAUVIGNON BLANC 2004

Winemaking:

Fruit from the Avery and Barnicoat vineyards was harvested April 13 – 30 with a brix range of 20.7 – 22.3 . Site variation and four different passes with the harvester provided flavour variations between batches. From one vineyard, an early pick produced fresher herbal notes and lighter fruit weight while a week later this had ripened towards a more exotic, tropical spectrum of flavours. The other site provided quite pronounced citrus characters – lime/ lemon at the less ripe end and oranges at the riper.

Following crushing and pressing the juice was settled to clarity and tank fermented with a selection of yeasts. Approximately 5 % of high solids juice was run to barrel for fermentation..

Tasting Note:

This aromatic dry wine has aromas and flavours of citrus blossom, talc and passionfruit, with a subtle nettle, herbaceous edge.

Alc/Vol: 12.7 % **R/S:** 2.9 g/L **TA:** 6.8 g/L

Some Reviews :

"Full-flavoured Sauvignon Blanc with classic passionfruit and gooseberry characters. This is a stylish Nelson wine that offers a serious challenge to the Marlborough benchmark. Winemaker Andrew greenhough is now making one of Nelson's best examples of sauvignon blanc by a quality –without compromise approach to viticulture that includes rigorous canopy management and low yield" 88/100. – Top 12 tasted and rated – NZ Sauvignon Blanc, Bob Campbell, Gourmet Traveller Wine, Autumn 2005.

Just as new Sauvignon Blanc should be - this is fresh, crisp and dry. A very small percentage of the juice was fermented in new oak to build subtle texture and weight into the palate without detracting at all from the clean primary fruit flavours. Intensely pungent floral, herby aromas. This is a vigorous wine with loads of mid palate flavour

"Ripe gooseberry and passionfruit flavours dominate while zesty acidity makes it a mouth watering summer delight." - Neil Hodgson, Nelson Mail.

Greenhough Nelson Sauvignon Blanc 2004 (sc) *Crisp and pungent with apples, apple seed oil and citrus building on the palate together with a grassy herbaceous that is characteristic of Sauvignon Blanc. A concentrated, powerful, oily textured wine with a pungent finish. 12% alc.*

\$19. 22Nov2004

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