



GREENHOUGH NELSON SAUVIGNON BLANC 2005

Vintage Summary

Spring was mild and in general terms provided a normal start to the growing season. This changed dramatically from mid-December. The month ended with temperatures 1.7 degrees C below the average and twice the monthly rainfall. This unseasonable early summer persisted for the first two weeks of January, severely affected flowering and fruit set, ultimately reducing yields by 20-60% depending on variety and the timing of flowering. The Nelson region ended the season 45% down. By this stage the season was well behind in terms of fruit development.

The second half of January brought summer. Temperatures soared, the rain stopped and the month ended as better than average. Lost time began to be reclaimed. April was perfect with 30% above average sunshine and a tiny 5% of normal rainfall. Together with the exceptionally low yields harvest began only a day or two late with fruit in perfect condition.

Winemaking:

Fruit from the four different vineyards was harvested April 4 – 31 with a brix range of 21.6 – 23.2. Spring weather had severely affected Sauvignon and reduced crop to as low as 2 tonnes per acre on some vineyards. Site variation provided flavour variations between batches. These ranged from fresher herbal notes and lighter fruit weight through citrus to significantly riper tropical fruit aromas and flavours. 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 in new French oak where it was allowed to undergo a spontaneous fermentation. This component has contributed texture and some additional complexity to the mid-palate.

Tasting Note:

Passionfruit, tropical aromas. Concentrated, rich mouthfeel with a smooth texture. These aromatics are supported on the palate by ripe tropical fruits, citrus and gentle herbaceous flavours.

Alc/Vol: 12.9% **R/S:** 3.1 g/L **TA:** 6.7 g/L