



GREENHOUGH NELSON SAUVIGNON BLANC 2006

Vintage 2006

A mild winter with good rainfall led to a slightly earlier bud burst than usual. Warm, settled spring weather produced healthy growth and ideal conditions over flowering. Summer was warm and dry. These conditions persisted throughout autumn, resulting in one of the earliest harvests we have had. Fruit was in excellent condition.

Winemaking:

100% Nelson Sauvignon Blanc

Fruit was harvested from 3 separate sites between March 18 and April 5, 2006

Brix range of 22.1 – 23.1

95% tank fermented at cool temperature using selected yeast

5% fermented un-inoculated in new French oak

Alc/Vol: 13.5 % **R/S:** 1.7 g/L **TA:** 6.4 g/L