

HARBOR TOWN



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WINE ENTHUSIAST
MAGAZINE

Wine of New Zealand

SAUVIGNON BLANC

TASTING NOTES: Harbor Town Sauvignon Blanc has rich fruit intensity, vibrant aromatics and crisp structure. a bright beam of minerality with heaps of grapefruit, apple and melon tones.

TRY WITH:     

REGION: Summer valley vineyard, cob cottage vineyard and Delta vineyard

SOILS: The soils are primarily gravel, stone and loess silt deposits

HARVEST DATE: Late March to early april

VINIFICATION METHOD: Stainless Steel cold fermented Small protion aged in new french oak and back blended

CLIMATE: It was a little warmer in late winter/early spring 2010 resulting in an early bud burst. We then had the odd cold snap (down to -5 celcius) and this kept all wine growers on frost alert. Sauvignon then went through a perfect budding/fruit set with very warm weather over this early summer period. after xmas the weather cooled off, with average to below average temperatures right through until harvest. Our hand picking started on 31 March in Summer valley and concluded with the roughan Lee vineyard harvested on 2 april .

EXPLANATION: The fruit was immediately transported to the winery and on arrival transferred directly into the press. The hand picked grapes were then given a very light and slow whole bunch press resulting in a low extraction of free run and lightly pressed juice. This juice was cold settled for 48 hours then racked and an aromatic strain of yeast was added. The bulk of the fermentation was carried out in stainless steel tanks and after fermentation remained for approximately four months in contact with the yeast lees prior to bottling.

TECHNICAL DATA: 100% Sauvignon Blanc
alc. 12.8%, pH 3.2, Ta 6.88, rS 1.5

