



# Summerhouse

## SAUVIGNON BLANC 2010

*Fresh, tangy edge with mouthwatering tropical and citrus flavours. A classic fruit driven Marlborough Sauvignon Blanc*



### REVIEWS:

Cuisine Magazine January 2011 ★★★★★

Micheal Cooper's Buyers Guide to New Zealand Wines 2011 ★★★★★

### TECHNICAL ANALYSIS

**HARVEST DATES:** 28 March – 17 April 2010

**BRIX AT HARVEST:** 21.1 – 23.7

**BOTTLING DATE:** 4<sup>th</sup> August 2010

**ALCOHOL:** 13.4%

**RESIDUAL SUGAR:** <1 g/l

**TITRABLE ACIDITY:** 7.1g/l

**PH:** 3.14

**PACKAGING:** 12 x 750ml cartons, antique green premium punted Burgundy bottles, screwcap closures.

**ACCREDITATION:** Sustainable Winegrowing New Zealand

### SUMMERHOUSE VINEYARD

Heather and Meric planted Summerhouse vineyard on north facing glacial soils in 1995, and have since established a reputation as producers of some of Marlborough's finest wines.

The growing season was a flip flop of changing weather conditions – cool then hot and back again, regular rainfall throughout the spring and early summer, followed by very dry late summer and autumn. Cool weather coming again at ripening time. The vine growth was light as was the fruit set. The autumn was long and cool, giving the fruit abundant brilliant flavours and lovely acids. We harvested on five separate dates, enabling us to capture a full spectrum of flavours.

### SUMMERHOUSE SOIL

Summerhouse is an environmentally friendly vineyard and has been accredited with Sustainable Winegrowing New Zealand since its inception.

The intense varietal flavours are the result of the warm and free draining old glacial soils that are typical of the Wairau Valley.

### THE VINES

The vines at Summerhouse are selected to suit our soil and environment, but also to express both the plant and terroir characteristics in their fruit.

Selections of vines were managed to produce eight individual harvest parcels that were used to craft this Summerhouse Sauvignon Blanc.

### WINEMAKING

Here at Summerhouse, we concentrate on capturing the pure fruit flavours of the grape. By focusing on quality grapes, we can let the fruit express itself naturally.

Specially selected yeast strains were introduced to each parcel of juice. The ferments were kept cool to retain the fruit aromatics and flavours. The wine rested on fine lees before being racked, gently filtered and bottled.

### AROMA AND PALATE

Uplifted perfume of exotic Pacific fruits, flowers and hints of lime zest. The palate is packed full of fresh, juicy vibrant flavours and a wonderful texture. The citrus and tropical fruit flavours linger on the firm acid finish.

### CELLARING

Enjoy this wine now whilst young and vibrant, or enjoy as it continues to mature.

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