



Anchorage Sauvignon Blanc 2008

Vineyard:

First crop grapes from a single block of the Anchorage Flett Road Vineyard, boasting clay-based soils and a strong, sunny microclimate, were lightly machine harvested and trucked to our Torrent Bay Vintners' winery. The first of Anchorage's Sauvignon Blanc harvest for vintage 2008, the crop levels were low and the fruit showed excellent flavour concentrations.

Winemaking:

Machine harvested in the early hours of the morning, the fruit was de-stemmed, crushed and bag pressed – with light press cuts – before a cool temperature fermentation with an aromatic yeast strain. A stop ferment process followed, to retain natural residual sugars and balance, after which the wine was racked off gross lees and left on secondary lees for integration and to harmonize. Cross flow filtration preceded bottling.

Tasting Notes:

Single vineyard grapes have produced a very drinkable, dry up-front, concentrated, polished New Zealand style. On the nose, aromas of ripe lemon, lychee and granny smith apples combine with fresh hay, while the concentrated palate is evocative of nectarine, Christmas peaches and kiwifruit. The finish is a smooth, rounded mouth-feel, ending on a dry note.

Technical Analysis

Winemaker	Justin Papesch
Grape Variety	Sauvignon Blanc
Harvest Date	26-27th March 2008
Bottling Date	13th June 2008
Alcohol	12.5% Vol
Total Acidity	7.1 g/L
pH	3.2
Residual Sugar	3.4 g/L



Wine that captures the land and the sea...

www.anchoragewines.co.nz