



ANCHORAGE

Sauvignon Blanc 2010

Wine Makers Notes

North of Nelson, New Zealand, lays the fertile Motueka Valley and lowlands, home to the pioneering Drummond family. With more than 2400 hours of sunshine annually, average summer temperatures of 21°C and an average annual rainfall of 970mm, the region is ideal for aromatic grape varieties. Grapes from our Flett Rd, Bridge and Lodder Lane vineyards have been carefully cultivated, harvested and blended to create this 2010 Sauvignon Blanc. Clay-based soils and a sub-tropical micro-climate in the Flett Rd vineyard produced strong, concentrated fruit components while viticultural fine tuning, coastal influences and rich river soils resulted in ripe, tropical fruit from the Bridge vineyard combined with the Lodder lane vineyard on fertile soils giving great aromatics to the blend.

Vineyard

Some of the best growing conditions seen in the Nelson region for sometime produced top quality fruit; this was harvested in April and trucked to the winery for quick processing with minimal skin contact.

Lightly bag pressed, the grapes were then fermented at a cool temperature in separate vineyard batches, with an aromatic yeast strain over a prolonged period. The separate batches seemed to harmonize nicely with each other. The next step saw the gross lees carefully racked off and the parcels blended together to develop style and add complexity.

A stop ferment was used to retain natural residual sugars, with minimal handling and fining during the finishing stages.

Tasting Notes

On off-dry, full-bodied style Sauvignon Blanc with aromas of tropical fruit. The top nose of guava, mango and pawpaw is also tropical with pineapple upfront, lime and finishing on a confectionary note. Well balanced it exudes concentrated fruit flavours right through to the lingering finish.

Technical Details

Alcohol	12.5%
Residual Sugar	2.7 g/L
pH	3.23
Total Acidity	7.3 g/L

History

Anchorage Wines founding family, the Drummonds hold firm to their belief that the rich fertile soils surrounding the Motueka township, coupled with balmy sea breezes and some of New Zealand's consistently highest sunshine readings are the ideal climate in which to craft their aromatic wines. Grapes from their vineyards in the nearby Moutere add a further dimension to their range of classic aromatic varieties.

The first of the vines were planted in the spring of 2000 in rich river loam beside the mouth of the Motueka River. Vibrant, fertile river flats with loamy, sandy soils ensure vigorous growth with careful vineyard management in the Motueka and Riwaka vineyards while the heavier but no less fertile soils in the Moutere are coupled with incredibly hot temperatures, combine to produce a mouth-filling array of aromas and flavours in the resultant wines.