



2011 SAUVIGNON BLANC

Wine Makers Notes

Harvested early April from the vines at the Bridge vineyard, the grapes were transported in small loads to the winery for processing. After de-stemming and crushing, the grapes were lightly bag pressed to cold stainless steel tanks for settling. After being carefully racked, the clear juice was inoculated with an aromatic yeast strain and fermented at a cool temperature over a prolonged period. In order to retain the natural residual sugars, the ferment was often tasted and then stopped when the winemakers were satisfied with the balance the palate had reached. Next step was another careful rack to remove the lees from the wine and all tanks blended to develop style and add complexity to the wine. After a well deserved rest in the tanks, the wines was stabilised naturally and crossflow filtered prior to bottling. No fining agents were used.

Technical Details

Alcohol	12.5%
Residual Sugar	6.7 g/L
pH	3.07
Total Acidity	7.5 g/L

Tasting Notes

Aroma: Confectionary, lime and mandarin aromas hit first leading the way to more tropical notes of pineapple and mango, with grapefruit soon predominant.

Palate: Fresh tangy attack of lime and capsicum precede a firm acid structure that lingers with grapefruit and citrus.

Finish: Long and cleansing lime and mineral after-taste make this wine approachable and easy drinking.

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.