

# ANCHORAGE

## FAMILY ESTATE

### 2012 Sauvignon Blanc

#### Wine Makers Notes

Sourced from our Flett Road vineyard, the grapes were harvested in April and trucked to the winery for processing.

Lightly bag pressed the clear juice was then fermented at a cool temperature, with special attention brought to enhancing herbaceous characters using an aromatic yeast strain.

Natural residual sweetness was maintained by stopping the ferment when the ideal balance was reached. The wine comes from a tank selected specially for the Anchorage label for its intense and powerful aromas, helped by secondary lees contact and stirring, along with a slight oak influence to fill the middle palate.

Naturally stabilised the wine was cross-flow filtered prior to bottling. No fining agents used.

#### Vineyard

Grapes were sourced from our clay based Flett Road vineyard. The mature 2 cane VSP format vines, have shortened cane selection to control crop loading, which helped produce a quality harvest.

#### Technical Details

Alcohol	12.5%
Residual Sugar	4.6 g/L
pH	3.30
Total Acidity	7.6 g/L

#### Tasting Notes

Brilliant, very pale straw colour with slight green hues. This has a softly full, voluminous nose of ripe passionfruit aromas and lifted esters with some gooseberry undertones.

Dry to taste, softly rich, smoothly presented flavours of passionfruit and limes are lifted by youthful fermentation esters.

The palate has a gentle liveliness with fine acidity contributing to a seamless flowing mouthfeel. Subtle herb, gooseberry and capsicum nuances show on an even, moderately sustained finish. This is a ripe, softly presented, smooth Sauvignon Blanc that is youthfully lifted.

#### 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.

