



# ANCHORAGE

FAMILY ESTATE

## *Sauvignon Blanc 2014*

The gentle hillside at our Flett Road vineyard has again produced a beautifully elegant Sauvignon Blanc. Gooseberry, crisp apple and the subtle juicy tropical flavours of pineapple and passionfruit lead the way to a clean fresh palate with a nicely balanced mouth-feel.

### Winemaking

The grapes were picked over two mornings to maximise skin contact and the coolness of the mornings helped to maintain flavours.

Clear juice had a selected yeast added and fermented at cool temperatures. After the dryness levels required were reached the tanks were topped and left on lees until the end of May, when all the tanks were racked and left on fine lees until their final preparation for bottling.

### Growing Conditions

2014 vintage started with a phenomenal growing season that saw the right amount of sunshine and perfectly timed rain with lovely temperatures, right up until the time of ripening. The great weather allowed us to start picking 10 days ahead of the previous vintage.

Then came cold rain, which led to six days without any harvesting. The slightly cooler temperatures had resulted in keeping the grapes clean from disease but had resulted in lower sugar levels, keeping the alcohol levels in check.

With more heavy rain forecasted the normally consistent pace of picking rapidly changed to beat the rain and finish this exciting season just before Easter.

Harvest Date: 1 & 2 April 2014  
Bottling Date: 5 September 2014  
Cases Produced: 531  
Winemaker: Stefan Heinrich

Technical Details: Alc 12.5%  
RS 2.2 g/L  
TA 7.6 g/L  
pH 3.14

Try this wine at our tasting room,  
202 Umukuri Road, Brooklyn, Motueka.

[www.anchoragewines.co.nz](http://www.anchoragewines.co.nz)

