



### Highfield Sauvignon Blanc 2009

#### Technical Notes

Variety	Sauvignon Blanc 100%
Harvested	31 March - 21 April 2009
Vineyards	Omaka, Wairau and Upper Wairau Valleys
Clones	MS
Brix at harvest	20.5° – 23.3°
Fermentation	Predominantly stainless steel with 2 percent barrel
Maturation	On yeast lees for 4 months
Alcohol	12.5%
Residual sugar	3.7g/l
Total acidity	7.6g/l
pH	3.16
Bottled	September 2009, under screw cap
Cases made	7,700
Released	November 2009

#### Description

Meticulous grape selection and cold fermentation contribute an abundant spectrum of tropical and herbal aromas. Extended lees contact and a dash of oak adds depth, texture and balance to the palate.

#### Sensory

**Colour** Pale Straw.

**Aroma** Expressive and pungent with gooseberry, grapefruit, red currant and a touch of pineapple. There is underlying sweatiness backed up with a complex minerality and some grassy aromas.

**Palate** Copious amounts of grapefruit, granny smith apple and lime flavours add to the well balanced and fruitful palate. The wine is weighty yet elegant with a long, super smooth finish.

#### Cellaring Potential

Best on release and into 2013.

#### Food Suggestions

Well suited to fresh shellfish or Mediterranean cuisine.

#### 2009 Season

Vintage didn't get underway until mid march this year, about 10 days later than other years due to cooler temperatures during the late stages of summer. This created a long, drawn out ripening period enabling the fruit to fully ripen with strong aromatic and intense fruit flavours. The fine, dry weather allowed us to pick all fruit at peak optimum ripeness within a time frame that wasn't determined by the weather. We saw super clean fruit in the vineyard and very good flavours in tank.