

HIGHFIELD TASTING NOTE



Highfield Sauvignon Blanc 2010

Technical Notes

Variety	Sauvignon Blanc 100%
Harvested	1 April - 21 April 2010
Vineyards	Omaka, Wairau and Upper Wairau Valleys
Clones	MS
Brix at harvest	20.5° – 22.5°
Fermentation	100 per cent stainless steel
Maturation	On yeast lees for 4 months
Alcohol	12.5%
Residual sugar	2.6g/l
Total acidity	7.5g/l
pH	3.10
Bottled	September 2010, under screw cap
Cases made	10,000
Released	October 2010

Description

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

Sensory

Colour Pale Straw.

Aroma Pungent aromas of gooseberry, freshly cut grass, nettle and hints of tropical fruit. There is underlying sweatiness backed up with minerality and fresh herb characters.

Palate Copious amounts of grapefruit adds to the complex fruitful palate. The wine is weighty and well balanced with a long elegant finish.

Cellaring Potential

Best on release and will develop nicely into 2014.

Food Suggestions

Well suited to fresh shellfish or Mediterranean cuisine.

2010 Season

After a bit of a slow start due to cooler conditions at the beginning of the growing season, things came right from February onwards. After what seemed like a smooth vintage in 2009, it got even smoother this year. This was mainly due to the benign climatic conditions but was also a result of lower than normal crops and strict harvesting criteria. In fact the only depressing thing about vintage 2010 is the thought that we may never have another one quite like it. Flavours were excellent, the fruit condition was great, and everything went smoothly in the winery. A dream vintage.