

Sauvignon Blanc 2009

Martinborough Vineyard
Handcrafted Excellence in Wine

TASTING NOTES: Martinborough Vineyard Sauvignon Blanc is made in a riper, more complex style of new world Sauvignon Blanc. Our Sauvignon Blanc exhibits perfumed aromas of passionfruit and guava with tropical and vanilla notes on the nose. On the palate the ripe fruit character is beautifully balanced against creamy notes from the barrel fermentation portion creating a harmonious and balanced wine with great length and texture.

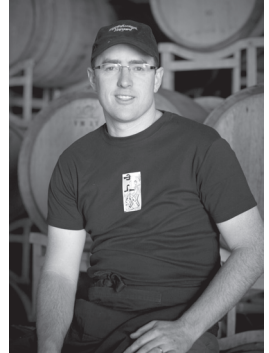
VINEYARD: The grapes are sourced entirely from our own vineyards within the Martinborough Appellation. All blocks are carefully hand harvested, selecting only the ripest Sauvignon Blanc grapes for this wine. With an emphasis on quality, all our vineyard work is done to achieve riper flavours whilst maintaining balance and texture from this wonderfully aromatic grape variety. Martinborough has a cool, maritime climate along with other beneficial climatic drivers including a rain shadow, one of the country's largest diurnal temperature differentials, windy springs and a long warm ripening period through autumn. All this results in a natural low-vigour site regulating crops and enabling high quality, consistent, ripe fruit.

VINIFICATION: All fruit is carefully hand harvested and sorted before entering the winery gate. We gently press the grapes and cool ferment the juice in stainless steel vats to reflect and enhance the classic Sauvignon Blanc fruit character. Fifteen percent of this wine has been barrel fermented in new and old French oak barrels to give added texture, balance and increase complexity.

THE SEASON: We entered the 2009 growing season with good soil moisture and warm, settled spring conditions ensuing an excellent flowering. This was ideal for even fruit formation and above average crop levels, meaning we had to carry out extensive fruit thinning and shoulder removal in January to reduce crop levels. February was warm with the occasional heat spike (remember the Melbourne wild fires) with picking starting on the 29th March. We had three vineyard passes over two weeks to pick these grapes and were pleased to avoid any botrytis.



REGION:	Martinborough
VINEYARD BLOCKS:	Moy Hall and Fraters Road
HARVEST DATES:	5th April to 14th April 2009
HARVEST ANALYSIS:	Brix = 22.5 – 23.0 pH = 3.19 – 3.31 TA = 7.2 – 8.4
BOTTLING DATE:	29th January 2010
WINE ANALYSIS:	Alc = 13.5 % pH = 3.25 TA = 6.90 RS = 3.0

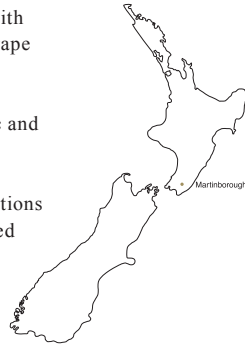


Paul Mason – Winemaker

Martinborough Vineyard was established in 1980 by a small partnership with the objective of producing world class cool climate wines from classical grape varieties. We are located on the Martinborough Terrace Appellation in the south east of New Zealand's North Island. Our flagship wine is Pinot Noir with the portfolio also including Chardonnay, Pinot Gris, Sauvignon Blanc and Riesling.

The appellation has free-draining soils and experiences cool climate conditions with long summers and low rainfall, comparable with Burgundy. Vines aged up to 26 years, a diversity of clones, and emphasis on balance in the vineyard all contribute to the complexity and structure of our wines. Our philosophy is "Handcrafted Excellence in Wine", and over the years we are proud to have stayed small, consistent and quality driven.

We actively promote sustainability, using organic means where possible, to limit impact on our environment and also for the future of our industry in New Zealand. The winery and vineyard's environmental management systems are ISO 14001 accredited. Our journey has seen us produce outstanding wines, become a pioneer of Pinot Noir in New Zealand and one of the most prestigious winemakers in the New World.



Some of our trophies include:

- Best Pinot Noir – NZ, Australia, Singapore
- Best Pinot Noir worldwide – UK
- Best red wine in the sky in the world – US
- Best wine of the show – NZ, Australia, Singapore