

Churton



New World wine tempered with Old World style

2013 SAUVIGNON BLANC

WINE ANALYSIS

Name:	Churton Marlborough Sauvignon Blanc
Vintage:	2013
Wine Maker:	Sam Weaver
Alcohol:	14.1
pH:	3.01
TA:	8.3
Residual sugar:	1.3 g/l (bone dry)
Cellaring:	2-7 years
Food match:	Oysters, slow cooked Chinese pork belly



VINEYARD

Churton's exceptional hillside vineyard above the Waihopai Valley was first planted in 2000 with a European approach, close vine spacing and high density (approx. 5,000/ha). We manage the vineyard according to principles of biodynamics and organics. 2013 was a small yield of 45hl/ha of excellent quality fruit. The growing season was a little cooler than normal but was bright and sunny right through to harvest. Fruit was 100% hand picked at good ripeness levels but with higher acidity than normal.

WINEMAKING

We have 10 different Sauvignon Blanc blocks each harvested separately. The 2013 cuvee of Churton was made from 6 different blocks. All hand harvested, whole bunch pressed. 15% was fermented in new and used 500 and 600 litre French oak barrels. The balance was fermented and aged in Stainless steel. Following lees ageing in tank and barrel the wines were blended after 10 months then gently fined to help clarify and bottled after 12 months.

TASTING NOTE

A great year produced an aromatic wine that shows aromas of stone fruit and white flowers. On the palate the wine is intense with a creamy texture. Multiple layers of stone fruit and cantaloupe melon flavours finish with crisp minerality and wonderful length.