

CHURTON BEST END SAUVIGNON BLANC 2015

Vintage | 2015

Wine maker | Sam Weaver, Ben Weaver

Alcohol | 14.1% Residual sugar | <3 g/l (dry)

pH | 3.04 TA | 7.2

Cellaring | 10+ years Bottles made | 2037

Food match | Leek and potato soup with poached oysters or slow cooked Chinese style pork belly

VINEYARD | Our distinctive hillside vineyard above the Waihopai Valley was 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. Best End is a 1.26 hectare block that consistently produces our most concentrated, intensely flavoured Sauvignon Blanc fruit. At approximately 185m above sea level, Best End was planted onto a north facing slope of eroded loess on a ridge exposed to the prevailing westerly winds. These challenging conditions produce vines that crop small bunches resulting in low yields of small golden berries. The 2015 growing season was long and cool, but bright and sunny; it produced exceptional fruit in Best End yielding only 4.3T/ha (30hl/ha). Fruit was hand harvested on 1st April at 22.7 Brix, 8.1 TA and pH of 2.98.

WINEMAKING | Our hand-picked fruit was whole bunch pressed then settled for 12 hours and racked to French oak puncheons (500 litres). After a slow fermentation the Best End Sauvignon Blanc was aged on its yeast lees for a further 14 months. Wine was racked to tank where it rested 2 months before being lightly filtered and bottled in August 2016.

TASTING NOTE | Evocative floral aromatics of spring: almond blossom; lemon tree flowers and blue borage honey underlined by ground stone character. On the palate the wine is dry and full, with intense citrus and white nectarine flavours, creamy texture and a fine line of silvery acidity running through to the long finish.

Churton

