

Welbedacht Sauvignon Blanc 2010

The wine has a brilliant pale straw colour with flecks of lime green. The nose shows upfront aromas of gooseberries, nettles and lemongrass with grape fruit and fresh cut grass. The palate is full and rich with flavours of fresh green herbs, white fruits and a crisp mineral finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Welbedacht Wine Estate

winemaker : Matthew Copeland

wine of origin : Wellington

analysis : alc : 12.7 % vol rs : 1.7 g/l pH : 3.2 ta : 6.0 g/l va : 0.40 g/l so2 : 90 mg/l fso2 : 40 mg/l

type : White **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : It is our first Sauvignon Blanc wine under our new Estate label, launched this October 2010 after selling and making the grapes for another award winning wine Cellar.

This wine was made from fruit selected from two south facing vineyards on Welbedacht Wine Estate. 50% of the fruit comes from a 25 year old block and 50% from a 4 year old block. The older vineyard brings concentration and elegance to the blend while the younger vineyard adds vibrant acidity and freshness.

about the harvest: All grapes are harvested by hand into shallow bins.

in the cellar : All grapes are then chilled BEFORE they are crushed. By chilling the grapes before they are crushed, we lower the energy available for chemical oxidation and phenolic extraction. Oxidative and contaminatory micro-organisms are also inhibited BEFORE the juice is exposed to their harmful effects. A portion of the wine is treated reductively to protect natural fruit aroma and delicacy.

The wines are settled for 24 hours at 8°Celsius using pectolytic enzymes and carbon dioxide blankets to limit oxidation. After racking, the wines are immediately inoculated with pure yeast cultures to ensure a reliable fermentary conclusion.

