SELECT BLOCKS SAUVIGNON BLANC 2013

INTRODUCTION

This wine is from Ara, Marlborough, New Zealand. It is a place where the essential elements of land, climate and people converge into a clear pathway to great wine. Our fusion of old world tradition and new world innovation has shaped a new generation for Marlborough wine, combining pure fruit expression with texture, elegance and refinement.

This wine is sourced from specially selected sites within Ara's Single Estate vineyard to deliver the perfect balance of the renowned Marlborough exuberance and fruit expression and the refinement that provides the elegance and texture that you can expect from Ara.

HARVEST & WINEMAKING

Fruit was sourced from selected parcels within the Ara vineyard that express a range of soil types and microclimates. The chosen parcels ripen quickly and evenly, showing intensity of fruit weight with good balance and elegant aromatic expression typical of Ara's close row low yielding vineyards. Harvesting of the component parcels occurred early April with sugar levels at an average 22.5 brix. The different parcels were fermented separately, most undergoing a long, slow, cool ferment of 20 days. One small portion was fermented relatively warm, to help build mid palate texture. The wines were aged on yeast lees for about 6 months prior to racking, blending and fining, then bottled in June.

TECHNICAL SPECIFICATIONS

Alcohol content (%v/v)	**13**
Titratable acidity (as Tartic Acid) (g/L)	**6.8**
pH	**3.3**
Total sugars (g/L)	**<1**

ONE PLACE.
PURE ENJOYMENT.

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TASTING NOTE

The 2013 Ara Select Blocks Sauvignon Blanc is vibrant and intense, showing tropical mandarin, stone and grapefruit characters. It is very concentrated with a generous textured mouthfeel, soft acidity and a long clean finish

RECOMMENDED BY Cuisine ★★★★★ MAGAZINE