



Technical Information

Wine: Art Series Sauvignon Blanc
Vintage: 2010
% Varietal: 100%

The Year: A wet winter with some wild stormy days and Northwest gales, rainfall was above average and the dams were filled to capacity. Early spring was cool and cloudy; plenty of drizzle but not a lot of significant rain. Flowering of all varieties occurred in cloudy, cool weather. Towards the end of November the weather changed quickly to long sunny days with typical fresh afternoon sea breezes. In general the summer was perfectly warm and sunny. Veraison began early to mid January in the whites and in the reds protracted through mid-late January. The white harvest began in the Riesling and Chardonnay in late February. Long warm sunny days without rain allowed excellent flavour and tannin ripeness. The winery received excellent fruit quality throughout the vintage, with most blocks showing around 20% increase in forecasted yields due to larger than expected bunch weights. The larger bunch weights worked to the winery's advantage due to the warm to hot ripening conditions, the wines showed a wonderful elegance with a searing intensity not normally associated with hot ripening years. An excellent vintage.

Tasting Notes: The colour is fresh vibrant pale straw with lime green edges. The bouquet shows lemon sherbet, lime, green pineapple and crisp golden delicious apples. The wine's textural component is immediately evident as bright and lively across the palate from the barrel fermented portion of the wine. There is great intensity of flavour with lemon and lime the most dominant with a refreshing finish of green apples. The palate is balanced with a fine racy acidity which fans out to a very long and lingering finish.

Vinification: The grapes were picked, crushed and skin contacted in the presses for about 6 hours. The cold settled juice was racked and inoculated with pure yeast cultures. 61% of the juice was barrel fermented. All the components were blended, fined and cold stabilized prior to bottling.

Filtration: 2 - 0.45 micron
Toast Level: Medium
Final Alcohol: 13.0%
Final PH: 3.32
Average Brix: 23.0
Bottling Date: 11/11/2010

% New Oak: 6%
Barrel Maturation Time: 6 months
% Malo Lactic Fermentation: Nil
Final Acid: 7.1g/l
Picking Date: 03 - 16/03/2010
Release Date: November 2010