



SAUVIGNON BLANC 2014



Region
Marlborough
Harvest Dates
19th March
30th April
Brix at Harvest
19.2 Average
Analysis at Bottling
pH 3.09
T.A. 8 g/l
Residual Sugar 9 g/l
Alcohol 9 %

Viticultural Practice



WINEMAKER'S VINTAGE REPORT

2014 proved to be a "perfect storm" for Marlborough fruitfulness. Spring was warm and early, so the number of buds that grew (bud initiation) was nearly 100%. Conditions also led to high bunch numbers per shoot (inflorescence numbers), 15-20% above average.

Early December flowering was warm and dry, ensuring near 100% flower fertilisation and 10-15% more berries per bunch. We initiated both shoot and whole cane bunch thinning strategies to gain some control over the potential crop level. Summer growing conditions were perfect, allowing ideal plant growth.

Ripening began in February, 7 days early, but soon slowed as the plant began to feel the effects of the extra crop. Thank goodness the February to April (veraison) weather was kind. Harvest was back to the normal start time around 1st April. We worked night and day, finishing on the 17th of April, just ahead of persistent warm rain.

All in all a very solid vintage in terms of quality, if you were prepared to aggressively crop thin and get your fruit ripe and harvested before the rain. A vintage that will see good viticulture and winemaking shine.

THE DOCTORS' SAUVIGNON BLANC PROFILE

Dr John Forrest's love of innovation and experimentation were tested in his attempts to produce this lower alcohol, yet full flavoured Marlborough Sauvignon Blanc. Careful selection of Sauvignon Blanc grape clones, vineyard sites and microclimate; plus a couple of little viticultural secrets have resulted in this innovative wine.

Sustainably grown, naturally produced in the vineyard, full flavoured Marlborough Sauvignon Blanc.

TASTING NOTES

A classic Marlborough Sauvignon Blanc that leaps from the glass with red capsicum, passionfruit and fresh herbs; it's full and satisfying to taste with that crisp refreshing tropical Marlborough finish. All this at a modest 9.0% alcohol. What's not to like about that?!

John Forrest
Winemaker/Owner
forrest.co.nz

EXCELLENCE THROUGH INNOVATION

