



ARA

Single Estate
Marlborough

MOUNT ARA SAUVIGNON BLANC 2011

HARVEST & WINEMAKING

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The grapes for this Sauvignon Blanc are sourced from our single vineyard in the Southern Valleys sub-region of Marlborough.

The vineyard is planted on alluvial soils that are much older than other parts of Marlborough. The leaching of soil's nutrients over many thousands of years results in lower natural fertility and the low vigour, low yielding Sauvignon Blanc vines deliver fruit with an ideal balance of ripeness, intensity and acidity. The inland Marlborough climate, with its warm days and very cool nights produces a riper, more subtle expression of the region's iconic Sauvignon Blanc. Grapes from targeted parcels within the estate were machine harvested in early April. The wine was aged on yeast lees for about two months prior to racking, blending, fining and then bottling.



INTRODUCTION

Mount Ara is the local name for the vantage point above our vineyard. From here, there are sweeping views across our single estate, down the Wairau valley and ultimately to the Richmond Ranges.

TECHNICAL SPECIFICATIONS

| | |
|---|------|
| Alcohol content (%v/v) | 13.0 |
| Titratable acidity (as Tartic Acid) (g/L) | 5.1 |
| Total sugars (g/L) | <1 |

ONE
PLACE.
PURE
ENJOYMENT.

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TASTING NOTE

The Sauvignon Blanc grapes selected for this wine have come from stony soils that deliver a vibrant wine with lively aromas of citrus, overlaid with tropical fruit that has a refined and elegant finish.



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