

RESOLUTE SAUVIGNON BLANC 2014

INTRODUCTION

This wine is from Marlborough, New Zealand, a single estate built on an ancient river terrace formed through unrelenting geological processes.

At 41.38 S 173.57 E, this single estate is on the edge of the edge. Slightly elevated, surrounded by rugged Southern mountains and at the point where the Waihopai and Wairau rivers meet – the very definition of raw, cool climate conditions. Here is an extraordinary convergence of environment and people. Our vision is to harness the land's unique potential; to deliver a pure expression of place.

HARVEST & WINEMAKING

All fruit was hand harvested on the 23rd & 24th of April 2014. Average sugar levels were 23.5 brix. Whole clusters from individual blocks N52 and I53 were gently whole bunch pressed. The juice was only settled for 24 hours, then split into two portions, one tank fermented at a relatively fast rate between 16 and 18c; the balance of the juice was fermented in small stainless steel barrels and french oak puncheons with an indigenous yeast ferment at ambient temperature, allowing good fermentation dynamics, greater complexity and greater proportion of lees to wine contact. Both portions were aged on lees for an extended period of 8 months prior to blending, then gentle and traditional fining. The wine was bottled after approximately 9 months.

Ara Resolute is crafted from a few hand selected rows of Sauvignon Blanc vines, from our unique and sustainable single estate in the Southern Valleys of Marlborough.

It is our purest expression of Ara's sauvignon blanc.

one Place. Pure Enjoyment.

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TECHNICAL SPECIFICATIONS

Alcohol content (%v/v) 13
Titratable acidity
(as Tartic Acid) (g/L) 6.7
pH 3.35
Total sugars (g/L) 5



TASTING NOTES

Ara RESOLUTE
Sauvignon Blanc 2014
– Wild fermentation
adds an extra
dimension of subtle
power behind the
lifted ripe aromatics in
this hand harvested
Sauvignon Blanc.

An intense wine with a weighted texture delivered by wild fermentation with an extra layer of aromatic complexity. Lemon thyme and lush peach notes come through into a seamless palate of exceptional length. Enjoy this intriguing wine now or cellar for up to five years.

