



# 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.

# TASTING NOTE

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





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### **TECHNICAL SPECIFICATIONS**

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

