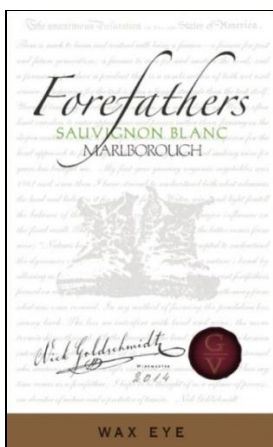


2014 FOREFATHERS

“WAX EYE VINEYARD”

MARLBOROUGH SAUVIGNON BLANC



TECHNICAL DATA

Varietal: 100% Sauvignon Blanc

Sub-region: Brancott

TA: 7.10 g/l

pH: 3.37

Alcohol: 13%

RS: 1.9 g/l

Production: 8t / hc

Soil: Loam over glacial gravels

Release Date: Nov 2014

Cases Made: 2,000cs

Forefathers Sauvignon Blanc is a single-vineyard wine produced from the 19 acre Wax Eye Vineyard on Hawksbury Road in Marlborough. The glacial soils offer the vines good water retention and this glacial minerality often shows itself in the finished wine. Machine harvested at 2:00 am for maximum cold temperatures, immediately pressed and inoculated. 100% stainless steel cold fermented. Aged on the lees for 3 months to accentuate creaminess.

WINEMAKER'S COMMENTS:

“Spring on the South Island started dry and mild, which lead to early budbreak. Good conditions during flowering lead to large bunches and potentially higher yields. A lot of fruit was dropped early, which allowed for better ripening. Mild weather continued throughout the season, but the tail end of the season finished off a bit warmer. We started bringing in the first grapes in late February, one of the earliest harvests for the region. That proved fortunate, because 10 days of rainstorms arrived during the second week of April. 2014 produced a classic vintage, with even ripening and with a nice mix of varietal flavors.”

TASTING NOTES:

“A classic Marlborough vintage. The fruit is a little more tropical than usual and shows guava and passionfruit with grassy aromatics. Lime peel and elderflower are also evident in the nose. Intense mouth with fresh fig and pepper wrapped in a creamy texture. As the wine draws to a close, mineral notes highlight the zippy finish.”

—Nick Goldschmidt

2014: **88** POINTS

