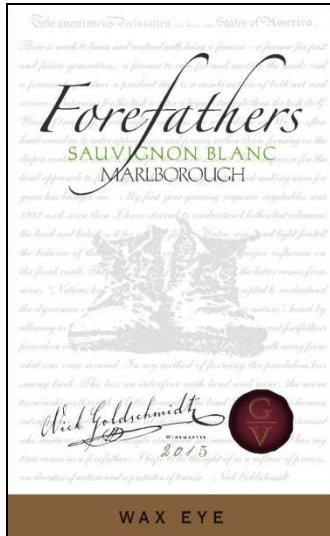


2015 FOREFATHERS

“WAX EYE VINEYARD”

MARLBOROUGH SAUVIGNON BLANC



TECHNICAL DATA

Release Date: Nov 2015
Varietal: 100% Sauvignon Blanc
Sub-region: Brancott
Vineyard: Wax Eye
Soil: Loam over glacial gravels
TA: 7.10 g/l
pH: 3.34
Alcohol: 12.5%
Production: 1500cs

Forefathers Sauvignon Blanc is a single- vineyard wine produced from the 19 acre Wax Eye Vineyard on Hawksbury Road in the Brancott. This area produces the classic cool climate style. The glacial soils offer the vines good water retention which promotes flavor development. 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:

“New Zealand is 20-30% down for the 2015 vintage but the quality is there. It was dry nationwide and the driest season in Marlborough in the last 80 years. It got hot and it stayed hot and dry; the region was declared a drought zone in late January, having received the lowest amount of rainfall over a seven-month period since records began. The good thing is this vintage produced smaller, more concentrated berries with lots of flavor. And I think you’ll find more palate weight in this vintage.” —Nick Goldschmidt

TASTING NOTES:

Light straw in color, brilliant clarity. Shows vibrant grapefruit and tropical fruit aromas with hints of freshly crushed herbs and flint. Superbly focused citrus and ripe stone fruit flavors. The palate displays ample weight and roundness with refreshing acidity and fine balance.