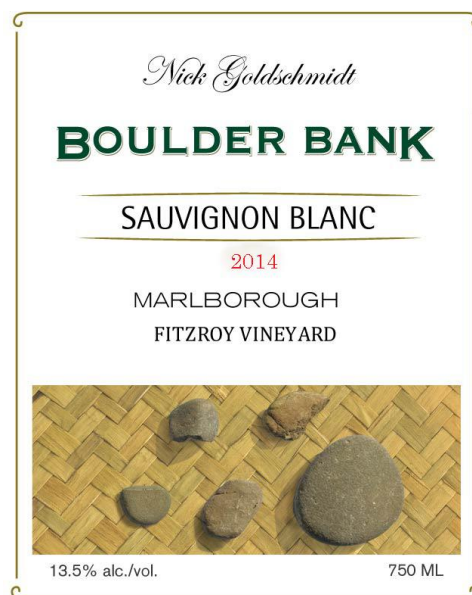


# 2014 BOULDER BANK

*FITZROY VINEYARD*

## MARLBOROUGH SAUVIGNON BLANC

Vintage: 2014  
Varietal: 100% Sauvignon Blanc  
Vineyard: Fitzroy  
Clone: 1, 2  
Yeast: VL1 (for aromatics)  
Fermented: Cold fermented under 15°C to maintain fruit esters and varietal intensity, Stainless Steel  
pH: 3.37  
Total SO<sub>2</sub>: 114ppm  
Residual Sugar: 2.3g/l  
Alcohol: 13.5%  
Enclosure:  Screwcap  
Production: 1262cs  
Winegrowing: Accredited Vineyard  
NZ Sustainable



Twenty-fourteen was an a classic Marlborough year. Warm and clear weather with long hang times--so great concentration. Twenty-seven year veteran winemaker, Nick Goldschmidt, has created this product to showcase two of New Zealand's preeminent varietals: Sauvignon Blanc and Pinot Noir. Having made wine worldwide for many years, Nick has returned to his New Zealand roots to create Boulder Bank. The *Fitzroy Vineyard*, located at Dillon's Point in Marlborough, produces wonderfully fragrant Sauvignon Blanc. Comprised of river rock and sandy loam soil typical of vineyards near the Opawa River, *Fitzroy* also holds a most unusual distinction: it lies below sea level. One of only five vineyards in the world that share this unique characteristic, the salinity in the soil imparts an attractive minerality in the nose. On the palate the wine often hints of wet stones, hence the name **BOULDER BANK**. Gentle afternoon breezes and cool night temperatures permit slow and even ripening throughout the vineyard. The Cane-Pruning technique produces modest yields and lowers alcohol. Separate shoots maximize cluster exposure and add complexity.

**TASTING NOTE:** Pale straw with green highlights. Aromas: Lemon grass, lime peel and elderflower, with background notes of white currant and red pepper. Also guava and passion fruit with the classic grassy aromatics. Medium-bodied and a little more tropical than usual with white peach, gooseberry and citrus flavors and a dry mineral finish. Enjoyed when young and fresh, but has the potential to age gracefully until early 2017. Suggested Foods Summer salads, poultry and all seafood, especially mussels.