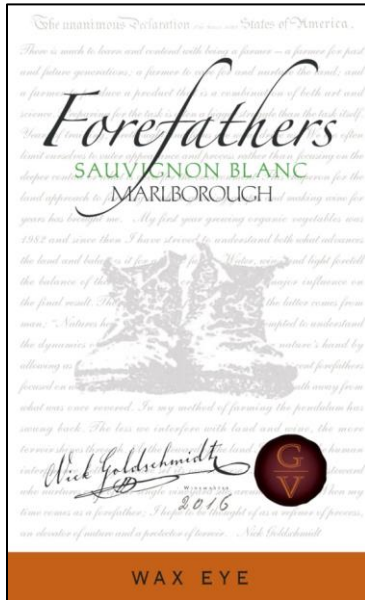


2016 FOREFATHERS

WAX EYE VINEYARD

MARLBOROUGH SAUVIGNON BLANC



TECHNICAL DATA

Release Date: Dec 2016
Harvest Date: Early April, 2016
Varietal: 100% Sauvignon Blanc
Sub-region: Brancott
Vineyard: Wax Eye
Soil: Loam over glacial gravels
Brix: 22
TA: 7.0 g/l
pH: 3.34
Alcohol: 13.0%
Production: 980cs

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.

VINTAGE COMMENTS:

2016 was a bumper crop with rainfall at just the right time. A lot of crop-thinning took place to reduce the harvest to our targeted amount. The two rainfall events between early March and late April allowed us to harvest at a normal pace and flavor concentrations were optimal.—Nick Goldschmidt

TASTING NOTES:

Lemon-yellow color with clear green hues. Fragrant and powerful aromas of pineapple, papayas, tropical fruit, and fresh summer herbs. Zesty lemon, guava, green apple, and mint flavors. Shows a creamy, broad texture with intense layering. Well balanced with just the right amount of sweetness.