



OHAU GRAVELS

Sauvignon Blanc 2011

WINE OF NEW ZEALAND



North of the Kapiti Coast in New Zealand's newest wine growing area of Ohau, pioneer winery Ohau Gravels is producing exciting, elegant wines with intense fruit flavours. Before planting in this fledgling region, shaped over time by the Ohau River, viticulturist Kate Gibbs identified river terrace soils similar to those of top Marlborough vineyards, and it's own microclimate.

Winemaker

Jane Cooper

Colour:

Pale bright green.

Aroma:

Lifted tomato leaf and lime skins, Granny Smith apple.

Palate:

Fresh with vibrant acidity and hints of lime and citrus. The palate is dense and well-balanced with a mineral, juicy finish.

Viticulture:

Our Ohau vineyards have stony, free-draining soils, ideal for growing grapes. The fruit for this wine was the third harvest from our Sauvignon Blanc vineyard. The Kapiti Coast is famous for it's unique microclimate with long warm, dry late autumn days and cool nights, which assist in intense flavour development during the ripening season.

Winemaking:

These grapes are selectively hand-picked from the best blocks in the vineyard to ensure only the finest grapes were used for this wine. The juice was gently pressed and settled before starting fermentation with an aromatic yeast strain to enhance the varietal character of the wine. Additionally we fermented about five per cent of the wine in old oak barrels using indigenous (the yeasts that come in from the vineyard, on the skins of the grapes) yeasts. This provided complexity and texture to the wine.

Cellaring:

This wine is best enjoyed in its youth or within two years from vintage date.

Food match:

Pair with grilled salmon or pan-fried snapper and serve with Mediterranean-style vegetables.

Technical analysis:

Alcohol 13.1% v/v
Titratable Acidity 7.5 g/litre
Residual sugar <1 g/litre
pH 3.25



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