

SHEILD

Wine is a collaboration from the vine to your table. Take your time and share the pleasure.

SAUVIGNON BLANC 2023

VARIETY:	Sauvignon Blanc
VINEYARDS:	Appleby
VINE AGE:	14-20 years
SOIL TYPE:	Flat alluvial soils, gravel with a layer of silt loam.
HARVEST DATES:	22nd Mar- 4th April 2023
ELEVATION:	32m/105ft
YIELD:	12T/ha
ANNUAL PRODUCTION:	6000 (9L)
BARREL AGING:	Nil, stainless steel.
ALCOHOL:	12.5%
RESIDUAL SUGAR:	5g/L
PH:	3.15
TA:	7.75g/L
WINEMAKER:	Trudy Sheild
SALES:	Blair Gibbs



REGIONAL CLIMATE:

Nelson's sheltered topography gives protection from strong winds; combined with its proximity to the sea this gives milder temperatures than other South Island regions, mitigating frost risk. Regularly New Zealand's sunniest region and with good diurnal variation this helps emphasise varietal character. High sunlight hours and a long growing season give wonderful fruit purity.

GROWING SEASON V23

Winter 2022 was not especially cold as local sea temperatures remained warmish and influenced the land. Precipitation on the other hand was frequent, and sometimes heavy. Budburst was again early as we have become accustomed to with the La Nina dominant weather umbrella. Spring growth was also vigorous with water at field capacity in the soils, and warmer temperatures. The energetic spring conditions proved challenging for flowering and fruitset resulting in variability within varieties and across regional sites. Periodic rain events continued through summer and the vineyard vigor continued as well. Temperatures remained warm so fruit development was not retarded. Fingers were crossed from veraison and with a large amount of luck the rain held off and fruit was allowed to ripen and be harvested. Picking started early March with the Rose and was completed in a relatively short four week period. Grapes were once again clean and ripe. BG

WINEMAKING:

Sourced from a single vineyard off the Waimea Plains, three separate picks were machine harvested over a fortnight for this wine. These different parcels enabling us to 'play' with three different juices and create a spectrum of flavours to work with at blending time.

But back to harvest... we have found machining to be the best technique for harvesting of the aromatic white varieties and most definitely Sauvignon Blanc. We like to start early, preferably before dawn, removing the fruit quickly while the temperature is cool to minimise oxidation and preserve aromatics. Grape-skin contact with the juice during transportation and processing at the winery contributing to the concentration of flavour and the phenolic structure obtained in the juice.

We use a quick but gentle press cycle to de-juice the fruit. The juices are then cold settled for three days to achieve low solids prior to ferment promoting crisper and more pure varietal aromatics. Each parcel of juice may be split into more than one ferment tank and are inoculated with different Sauvignon yeast chosen for the attributes they will bring to the finished wine.

The ferments are conducted slowly at cool temperatures again to preserve aromatics. When only a dash of sugar remains and the wines are deemed balanced, the ferments are arrested by chilling. A small volume of wine that is destined for the final blend undergoes stirring on lees to enhance texture and mouthfeel. This creates a powerful

blending component and an important brush stroke to our wine style.

In August, this year our winemaker set about grading the individual wines, trailing, trailing, and trailing again, potential blends! Seeking a good nose, concentration of the mid palate, length, and overall balance. Once confident that these criteria were met, and the blend was consistent with our style the components were blended and the wine simply and briskly finished for bottling mis September 2023.

TASTING NOTE:

Star bright and pale lemon-green in colour with a pronounced nose of passionfruit, citrus, and pineapple. A powerful fruit driven wine displaying only light secondary aromas. Medium bodied with layers of flavour, the palate core is fruit dense with mineral nuances. Its presence builds and lingers for a long persistent finish that is dry and clean.

Trudy Sheild

WINEMAKER & PROPRIETOR

DRINKS
- CABINET -

www.sheildwine.nz