



MOMO

SAUVIGNON BLANC 2013

TASTING NOTE:

Displays a complex nose with aromas of tropical fruit, herbaceous notes and a hint of cassis. The natural fermentation adds a rich and textural quality to the palate, with subtle notes of lemon zest and passionfruit. The finish is crisp and dry.

Drink dates: Now until 2015

VINTAGE:

2013 was an excellent vintage for Marlborough. A calm spring allowed for even flowering and berry set, and an initially warm summer was tempered by cooler temperatures after veraison – allowing slower maturation of the fruit, encouraging retention of acidity and development of more complex flavour compounds.

VINEYARD:

Just over 50% of the blend is of certified organic fruit harvested from our three biodynamic vineyards: Raupo Creek, Tatou and Noa. The other part is made up of certified organic fruit from three growers, with whom we work closely to manage their vineyards in the Wairau and Waihopai valleys.

WINEMAKING:

Grapes were harvested in the early morning and late evening, and cooled before being gently pressed. After this the juice was allowed to ferment naturally in stainless steel tank at a low temperature, to retain fruit characters. The resulting wine was allowed time on lees to give depth and complexity to the finished wine.

Varieties: 100% Sauvignon Blanc
Yield: 11 tonnes / hectare
Oak: none
Bottling date: 27th November 2013

Alcohol: 13%
RS: 2.8g/l
pH: 3.22
TA: 6.7g/l

Organic. Contains sulphites.

