



*Roaring Meg*



# ROARING MEG SAUVIGNON BLANC 2009 MARLBOROUGH

## VINTAGE 2009:

Winemakers in Marlborough described vintage conditions in 2009 as heaven sent. Following a near perfect bud burst and fruit set Marlborough's vineyards were on track for larger than average crops. However the combined efforts of growers and viticulturists saw those crops carefully managed in an effort to concentrate on quality not quantity.

Periods of cool and damp weather in February, followed by a spell of rain in March had the industry on edge. Early signs of botrytis were quickly stymied though when the warm weather returned in mid March. From then on a long, drawn-out Indian summer provided consistently warm days and cooler nights – perfect for fruit maturation.

## WINEMAKING CONSIDERATIONS:

The grapes for this wine come from selected vineyards in both the Awatere and Wairau Valleys in Marlborough. The cool summer meant that these grapes were harvested early in April. The fruit was reductively handled during processing, gently pressed and racked clean. The wine was fermented moderately cool in stainless steel and remained on gross lees for two months post ferment. These practices are employed to retain the maximum varietal fruit character of Sauvignon Blanc, as well as develop complexity and palate weight.

## TASTING NOTES:

Cool summer growing conditions have resulted in a concentrated tropical fruit Sauvignon Blanc in a typical Marlborough style. The wine displays gooseberry flavours intermingled with dried hay; this moves into a full mid-palate and then the wine finishes with lingering passionfruit and rhubarb. This wine is ideal for fun-loving summer evening drinking.

## CELLARING POTENTIAL:

Roaring Meg Marlborough Sauvignon Blanc is at its best within 3 years of vintage.

**ALCOHOL:** 13%

**PH:** 3.5

**T/ACIDITY:** 6.8gL<sup>-1</sup>

**RESIDUAL SUGAR:** Nil