



Roaring Meg



CENTRAL OTAGO SAUVIGNON BLANC 2015

VINTAGE 2015:

The beginning of spring bloomed dry and cool with low soil moisture coming into the season, November was characterised by much cooler than normal temperatures. The vines got away to a reasonably slow start. December was warm and remarkably settled leading to a compact and successful flowering. The warm settled spell continued right through January. February arrived and whilst warm was unusually damp, with much higher than average rainfall. March dried the vineyards out and the season finished with a warm flourish in April. We again started harvesting with lower sugars than typical at nice ripe flavours. The harvest was very compact; everything being harvested over a 21 day period.

WINEMAKING CONSIDERATIONS:

The grapes for this wine come from two of our vineyards in the Pisa Sub-Region of the Cromwell basin of Central Otago. Weather conditions meant that these grapes were harvested on the 13th, 14th and 15th April. The fruit was reductively handled during processing, gently pressed and racked clean. The wine was fermented moderately cool in stainless steel, to dryness. These practices are employed to retain the maximum varietal fruit character of Sauvignon Blanc.

TASTING NOTES:

This is a concentrated Sauvignon Blanc in a typical Central Otago style. The wine displays wild gooseberry flavours intermingled with freshly cut hay and lemon notes; this moves into a full mid-palate and then the wine finishes with lingering lemon zest acidity. This wine is ideal for fun-loving, responsible summer drinking.

CELLARING POTENTIAL:

Roaring Meg Central Otago Sauvignon Blanc is at its best within three years of release.

ALCOHOL: 14.2%

PH: 3.13

T/ACIDITY: 6.8 gL⁻¹

RESIDUAL SUGAR: 2.6gL⁻¹