

# T a s t i n g   N o t e s

## 1/4 Acre Wines

2010 SAUVIGNON BLANC

Hawke's Bay

### **FROM THE VINEYARD**

Autumn 2010 was long and dry. Sourced from two vineyards of similar soil types, alluvial river terraces, one in Maraekakaho and the other in Central Hawke's Bay. Both are cooler sites enabling a slow ripening and retention of a suitably crisp acidity. At harvest, fruit was carefully selected to ensure close to perfect fruit condition. Vine yield was kept below 2.5kgs per vine to maximize balance, flavour and intensity.

### **WINEMAKING**

Very traditional and relatively simple winemaking after a gentle pressing, juice was settled then racked and allowed to start fermenting naturally. Following ferment, the wine rested on lees until it was blended and bottled in September 2010.

### **WINEMAKER'S COMMENT**

I love Hawke's Bay Sauvignon Blanc that combines the fleshy ripeness of a warmer climate along with the great aromatics that come with New Zealand Sauvignon Blanc.

Lifted grapefruit and tropical fruit aromatics lead into a mouth filling palate balanced by a bright natural acidity.

**Alcohol 13.5%**

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