

THE STARLET
2013 SAUVIGNON BLANC

Tasting Notes

"A unique expression of this variety showing both ripe tropical fruit notes along with more intense dark aromas of fennel, pink grapefruit and crushed passion fruit seeds. The palate opens with a bright sweet citrus acidity, is fine and tight with great fruit density finishing with touches of boxwood spice."

Olly Masters (Winemaker)



The latest addition to our repertoire of wines is the Sauvignon Blanc so named "The Starlet" because of her international popular appeal. She's also fresh and fruity and best enjoyed young.

Vintage

After a mild winter, the growing season started with a warm September which was ideal for budburst. The rest of spring was cooler and wetter with November temperatures lower than usual however the spring winds were unusually light. Fruit set was a little uneven occurring slightly later than normal however temperatures started increasing and some useful rain occurred in early January. By mid-January conditions became hot and dry providing excellent growing conditions which continued to the end of the season. Harvest was slightly earlier than the previous year reflecting the above-average temperatures of February and March and a slightly warmer season overall. This Sauvignon Blanc was hand-picked at 7.1 tonnes per hectare.

Food Match

Sauvignon Blanc is a refreshing dry white wine that can be enjoyed on its own which is why it is such a popular variety. When matching with food, it is particularly suited to fresh and grilled seafood, ideal with most appetisers and it can be a perfect match to salads, vegetable dishes or white meats. The best cheese matches include goat cheese, feta, pecorino or sharp cheddars.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,150 cases	Variety / Clones	MS
Planting	2005, Altitude: 240 - 280m	Harvested	8 & 9 April 2013
Harvest Analysis	Brix: 22.9 / pH: 2.89 / TA: 9.2 g/l	Bottled	16 December 2013 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.23 / TA: 8.8 g/l	Cellaring	1 - 5+ years

Winemaking

The fruit was hand-picked and whole bunch pressed. The free run and early press portion (63%) was handled in an anaerobic manner - it was settled, racked, inoculated then cool fermented in stainless steel. The remaining juice portion was handled more oxidatively where it is taken to older French oak barrels and allowed to go through spontaneous ferment. This process whilst initially warmer (>20 deg C) also tends to take longer to finish giving a more complex ferment character in the wine.

Misha's Vineyard

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57 hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.