

THE STARLET
2014 SAUVIGNON BLANC

Tasting Notes

"With an expressive lifted nose of grapefruit, mandarin and aniseed, this Central Otago Sauvignon Blanc balances sweet ripe passionfruit with fresh citrus acidity and retains a fine and elegant palate. The barrel ferment portion gives extra complexity and depth." 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 very mild winter, the warm conditions continued through spring with good heat accumulation from October to December. The spring winds were lighter than usual and combined with some well-timed rainfall. The warm calm conditions were ideal for flowering and fruit set providing a very good start to the 2014 growing season. In January temperatures dropped and cool overcast conditions prevailed for most of the month. Temperatures warmed up again during February and stable weather continued through to ripening. Temperatures were in the normal range with an increase in rainfall towards the end of the season. Overall 2014 was considered a good season and particularly noted for the ideal spring conditions. This Sauvignon Blanc was hand-picked at a very low yield of 5 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	908 cases	Variety/Clones	MS
Planting	2005, Altitude: 240 - 280m	Harvested	8, 9, 10 & 16 April 2014
Harvest Analysis	Brix: 25.0 / pH: 3.0 / TA: 9.0 g/l	Bottled	18 November 2014 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.11 / TA: 6.9 g/l	Cellaring	1-6+ years

Winemaking

The fruit was hand-picked and whole bunch pressed. The free run and early press portion (79%) 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 and was taken to older French oak barrels and allowed to go through a 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.