



THE STARLET 2010 SAUVIGNON BLANC

Tasting Notes

"This is a unique expression of Sauvignon Blanc with aromas of passionfruit, snow pea and a hint of sandalwood spice. Its rich and lingering palate is balanced by a refreshing hint of citrus". Oly 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

Generally spring was wet, windy and marked by milder temperatures than usual but by mid-January the winds stopped and gave way to a long, hot and dry summer. Due to the coolness in the earlier part of the season the canopy was smaller than usual with bunches also being small and therefore lower yields than the previous year. However this has resulted in more concentration of flavour and overall in terms of wine quality, the 2010 vintage will be seen as one of the great seasons in Central Otago. The Sauvignon Blanc, which is grown on the 'Ski Slope', was hand-picked at just 4.1 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	673 cases	Variety/ Clones	MS
Planting	2005, Altitude: 240 - 280m	Harvested	14 April 2010
Harvest Analysis	Brix: 24 / pH: 3.04 / TA: 7.9 g/l	Bottled	24 September 2010 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.23 / TA: 8.03 g/l	Cellaring	2+ yrs

Winemaking

The fruit was handpicked and whole bunch pressed. The free run and early press portion was settled, racked, inoculated and cool fermented in stainless steel. In order to give more texture to the palate the remaining juice portion (16%) was allowed to go through spontaneous ferment in older oak barrels.

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.