



## Cottage Block Hawke's Bay Sauvignon Blanc 2007

Cottage Block is the affectionate term our winemakers bestow on special rows of vines in a vineyard that produces the most outstanding fruit. Only in the very best years will the winemaker personally select the grapes for this range, before gently crafting them into limited-edition wines of exceptional quality. These are hand-crafted wines from an exclusive range for the connoisseur who appreciates the difference.

### DESCRIPTION

*Colour:* Pale yellow with green hues  
*Aromas:* Complex aromas of ripe citrus and feijoa with underlying herbal notes  
*Palate:* Richly textured showing distinct passionfruit and white flesh nectarine flavours with a lingering, fresh, mineral finish

### CELLARING

This wine will reward careful cellaring for at least three years from its year of vintage.

Wine:	Cottage Block Sauvignon Blanc
Vintage:	2007
Release date:	August 2008
Winemaker:	Tony Robb
Variety:	100% Sauvignon Blanc
Region:	100% Hawke's Bay
Alcohol:	14%
pH:	3.17
Total acidity:	6.6g/l
Residual sugar:	2.1g/l
Harvest notes:	The 2007 Cottage Block Sauvignon Blanc is entirely sourced from one of our most exciting new vineyards, yielding its first crop in 2005. The Matapiro Vineyard is located approximately 40km inland from Napier/Hastings and approximately 300 metres above sea level. As such it enjoys a unique climate when compared with our more coastal sites. The vineyard itself consists of free-draining red stones over silt. All fruit was carefully hand-harvested and the almost drought-like conditions of the Hawke's Bay summer of 2007 resulted in highly concentrated flavours while still retaining ideal levels of natural acidity.
Fermentation notes:	All fruit was carefully whole-cluster pressed, with only the finest, first fraction being fermented for Cottage Block. Fermentation occurred in two-year-old French oak barriques. Cultured yeasts were used in some barrels to maximise varietal character and approximately 25% of the remaining barrels were wild yeast fermented to add textural interest and complexity. Peak fermentation temperatures were higher than is considered normal for Sauvignon Blanc, typically between 18 and 22°C. This tends to promote the underlying minerality evident in fruit from Matapiro.
Maturation notes:	Each barrel was left on gross fermentation lees for eight months, with fortnightly lees stirring used to add texture and mealy complexity. The final blend was achieved by tasting and assessing individual barrels and selecting only those that met the Cottage Block standard and style. After blending, the resulting wine was allowed to integrate in tank for a further six weeks on light lees. A light palate fining and filtration was then used prior to bottling.