



FORREST

SAUVIGNON BLANC
2012



Harvest Dates

Brix at Harvest

Analysis at Bottling
pH 3.32
T.A.
Residual Sugar 2.1g/l
Alcohol 13%
Cases produced

Viticultural Practice

Plant Density:

2.5 x 1.5m

Trellis System:

2 cane Vertically Shoot
Positioned Trellis

Canopy Management:

Shoot thin x 1

Leaf Plucking x 2

Leaf Trimming x 2

Yield:

7.4 tonne/ha

WINEMAKER'S VINTAGE REPORT

Against the odds; good old Marlborough did it again!. Some superb fruit with great flavour intensity, good acidity and, of course, great concentration from the very low tonnages:-25-30% down in yield on average. Vintage 2012 should best be called the "Great Escape". Average flowering during spring, record low summer sunshine hours for Marlborough (the sunshine capital of New Zealand), early February ripening "veraison" just didn't happen, with most vineyards 10-14 days delayed and worse; sporadic and slow to finish.

Anxiety levels just kept rising through March, until on April 1st the Sun Gods shone on us and we had a superbly warm and dry April/early May period; allowing even the latest ripening vineyard sites to be harvested.

So all in all, my "Great Escape" analogy seems to aptly describe 2012.

SAUVIGNON BLANC PROFILE

This Sauvignon Blanc was drawn from 4 vineyards located around Renwick in the Wairau River Valley. Whilst all have their own characters, they share in common a Wairau River gravelly, free draining and devigorating soil profile. This classical Marlborough terroir is critical in achieving the smaller berries and lower cropping levels needed to produce premium Sauvignon Blanc grapes. The stony nature of the soil also gives the wine a distinctive mineral, "wet stone" character. For Kiwis it's a very evocative aroma from childhood; that smell of lying on hot stones after a swim in the river in wet bathers on a hot summer's day!

TASTING NOTES

Distinctive nose of fresh herbs, nettles, guava, crushed red currant leaf and just a hint of passionfruit. The palate is full and textured, refreshingly crisp and "taut" with a lingering dry mineral "wet stone" after taste. Elegant, sophisticated and cerebral Marlborough Sauvignon Blanc, true to it's Loire roots. It has been created to flourish with time – peak drinkability of 3-5 years.

John Forrest
Winemaker/Owner
forrest.co.nz

QUINTESSENTIAL MARLBOROUGH



NEW ZEALAND SUSTAINABLE



WINEGROWING