



FORREST

SAUVIGNON BLANC
2013



Harvest Dates

1-10th April

Brix at Harvest

22.5

Analysis at Bottling

pH **3.22**

T.A. **7.2**

Residual Sugar **4 g/l**

Alcohol **12.5%**

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

Vintage 2013 reminded me very much of vintage 2011 – a mild temperate summer with regular small amounts of rain which resulted in healthy vines with active green leaves through to a slightly (5-7 days) earlier harvest.

Unlike 2011, however, crop levels were moderate, coming in exactly on estimate 6-10 tonne/ha, depending on varietal. This was due to the relatively low per vine bunch number, determined by a cool December in the previous season which counter-balanced the higher berry number per bunch and individual berry size due to ideal growth conditions.

So, overall a very good quality vintage, viticulturally straight forward, with ideal conditions, weather wise over the 3 week harvest period.

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 minerality.

TASTING NOTES

One of the great Marlborough Sauvignon Blanc vintages - how can you get this any better? It's classical with that 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 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.

QUINTESSENTIAL MARLBOROUGH



John Forrest
Winemaker/Owner
forrest.co.nz