



THE DOCTORS'

SAUVIGNON
BLANC
2013



Region
Marlborough
Harvest Dates
15th March
11th April
Brix at Harvest
19 Average
Analysis at Bottling
pH 3.25
T.A. 8.1 g/l
Residual Sugar 7.8 g/l
Alcohol 9.5 %

Viticultural Practice



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 not excessive, 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 poor flowering conditions in the previous 2012 vintage 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.

THE DOCTORS' SAUVIGNON BLANC PROFILE

Dr John Forrest's love of innovation and experimentation were tested in his attempts to produce this lower alcohol, yet full flavoured Marlborough Sauvignon Blanc. Careful selection of Sauvignon Blanc grape clones, vineyard sites and microclimate; plus a couple of little viticultural secrets have resulted in this innovative wine.

Sustainably grown, naturally produced in the vineyard, full flavoured Marlborough Sauvignon Blanc.

TASTING NOTES

Pungently flavoured Marlborough Sauvignon Blanc that leaps from the glass with red capsicum, passionfruit and fresh herbs; it's full and satisfying to taste with a crisp and refreshing finish and all at a modest 9.5% alcohol. What's not to like about that!

Winemaker/Owner

forrest.co.nz

EXCELLENCE THROUGH INNOVATION

