



FORREST

SAUVIGNON BLANC
2014



Brix at Harvest
21.5 average
Analysis at Bottling
pH **3.3**
T.A. **7 g/l**
RS **4.6 g/l**
Alcohol **12.5%**

Viticultural Practice
Planting density:
2.5 x 1.5m rows
Trellis systems:
2 Cane VSP
Canopy management:
Shoot thinned x 1
Leaf plucked x 2
Leaf trimmed x 2
Yield:
6.5 - 8.5 tonne/ha

WINEMAKER'S VINTAGE REPORT

Spring was warm and early, so the number of buds that grew (bud initiation) was nearly 100%. Conditions also lead to high bunch numbers per shoot (inflorescence number), 15-20% above average.

Early December flowering was warm and dry, ensuring near 100% flower fertilisation and 10-15% more berries per bunch. We initiated both shoot and whole cane bunch thinning strategies to gain some control over the potential crop level. Summer growing conditions were perfect, allowing ideal plant growth.

Ripening began in February, 7 days early, but soon slowed as the plant began to feel the effects of the extra crop. Thank goodness the February to April (veraison) weather was kind. Harvest was back to the normal start time around 1st April. We worked night and day, finishing on the 17th of April, just ahead of persistent warm rain.

All in all a very solid vintage in terms of quality, if you were prepared to aggressively crop thin and get your fruit ripe and harvested before the rain. A vintage that will see good viticulture and winemaking shine.

SAUVIGNON BLANC PROFILE

This Sauvignon Blanc was drawn from 4 vineyards located around Renwick in the Wairau River Valley. Whilst all have their own characteristics, they share in common a Wairau River gravelly, free draining and devigourating soil profile. This classical Marlborough terroir is critical in achieving the smaller berries and lower cropping levels needed to produce premium Sauvignon Blanc grapes.

TASTING NOTES

Alive to your senses with the flavours of grapefruit, elderflower, lemon thyme and passionfruit. It's refreshing to taste and shows a weighty textural palate, with that distinctive Wairau river "wet stone" minerality and a crisp lingering finish. A classic Sauvignon Blanc that has been crafted to flourish with time and to which I'm proud to give my name.

John Forrest
Winemaker/Owner
forrest.co.nz

QUINTESSENTIAL MARLBOROUGH

