



SAUVIGNON BLANC 2015



Region
Marlborough
Harvest Dates
19th March
30th April
Brix at Harvest
19.2 Average
Analysis at Bottling
pH 3.29
T.A. 7.58 g/l
Residual Sugar 8.5 g/l
Alcohol 9.5 %
Vineyards:
Home Block
Gibson's Creek
Yield:
6.1 - 7.7 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. What made it so was a multiple of factors; Firstly, the grape plants natural reaction from ripen such a large crop in 2014, a cooler flowering period right on full bloom which reduced berry fertilisation and finally a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was pretty much over by the second week of April. Just as well as Easter; like 2014, again proved wet. The results, as the wines settle after fermentation, look impressive – great flavour aromatic results together with good palate weight.

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

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

EXCELLENCE THROUGH INNOVATION

John Forrest
Winemaker/Owner
forrest.co.nz

