

THE STARLET
2015 SAUVIGNON BLANC

Tasting Notes

"A unique mix of mango, lemongrass, white pear and fennel aromas, this silky Sauvignon Blanc has citrus notes followed by a depth of flavour that lingers with hints of passionfruit." Olly Masters (Winemaker)



The latest addition to our repertoire of wines is the Sauvignon Blanc so named "The Starlet" because of her international popular appeal. She's also fresh and fruity and best enjoyed young.

Vintage

The 2015 Central Otago growing season was the game of two halves – initially very cold and dry, then much warmer than normal. Dry conditions persisted throughout the growing season with less than 100mm of rain recorded (versus an average of 200mm). The cool temperatures through to the end of November delayed canopy growth. Temperatures warmed up in December and enabled good flowering and fruit set and conditions stayed warm right through until harvest which commenced on 8th April. The season finished with the best canopy growth we have seen but this was also partly due to less impact from wind. Our fruit was in pristine condition when we hand-picked the Sauvignon Blanc at 6.8 tonnes per hectare with acids slightly lower than normal and sugars slightly less than average. Growing Degree Days (GDDs) were 1150.

Food Match

Sauvignon Blanc is a refreshing dry white wine that can be enjoyed on its own which is why it is such a popular variety. When matching with food, it is particularly suited to fresh and grilled seafood, ideal with most appetisers and it can be a perfect match to salads, vegetable dishes or white meats. The best cheese matches include goat cheese, feta, pecorino or sharp cheddars.

Details

Region	Central Otago, New Zealand	Vineyard	Estate-grown, single vineyard
Production	1,136 cases (of 12)	Variety/Clones	MS
Planting	2005, Altitude: 240-280m	Harvested	8, 13 & 14 April 2015
Harvest Analysis	Brix: 24.4-25.1 / pH: 3.01-3.04 / TA: 7.8 g/l	Bottled	29 September 2015 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.22 / TA: 9.3 g/l	Cellaring	1-6+ years

Winemaking

The fruit was hand-picked and whole bunch pressed. The free run and early press portion (77%) was handled in an anaerobic manner – it was settled, racked, inoculated then cool fermented in stainless steel. The remaining juice portion was handled more oxidatively and was taken to older French oak barrels and allowed to go through a spontaneous ferment. This process whilst initially warmer (>20°C) also tends to take longer to finish giving a more complex ferment character in the wine.

Misha's Vineyard

Misha's Vineyard is located on a spectacular site in New Zealand on the edge of Lake Dunstan in the Bendigo sub-region of Central Otago. The sun drenched north-west facing terraces of the 57 hectare estate provide optimal conditions for producing world-class Pinot Noir and aromatic white varieties. Our 'no compromise' philosophy requires exacting viticulture regimes, hand-picking, and considerate winemaking methodologies.