

THE STARLET
2016 SAUVIGNON BLANC

Tasting Notes

"With an expressive lifted nose of tropical fruits, lime and aniseed, this wine has a gentle citrus sweet palate, bright mineral acidity and a lingering pink grapefruit finish." Olly Masters (Winemaker)



Our Sauvignon Blanc is named "The Starlet" because of her international popular appeal - a blend of both old and new world style. She's also fresh and fruity and best enjoyed young!

Vintage

Central Otago had a very dry season and unrelenting winds for most of spring and summer largely due to the El Niño weather pattern. Overall it was a relatively warm season and we recorded 1245 Growing Degree Days (GDDs), and it was a very dry season. Harvest occurred at a similar time to normal reflecting the ripening time required for the slightly heavier crop this season. Some of the usual measures of ripeness were quite different this year: lower brix (sugar) levels which is positive in terms of not getting excessive alcohols; lower acid levels reflecting the warm season; and our malic acid levels were also some of the lowest we've seen. We hand-picked the Sauvignon Blanc on 3 different days at an average of 9.8 tonnes per hectare.

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	1,242 cases (of 12)	Variety/Clones	MS
Planting	2005, Altitude: 240 - 280m	Harvested	15, 21 & 27 April 2016
Harvest Analysis	Brix: 23.9 / pH: 3.04-3.2 / TA: 7.5-7.7 g/l	Bottled	19 October 2016 (Stelvin closure)
Wine Analysis	Alc: 14% / pH: 3.03 / TA: 7.4 g/l	Cellaring	1-5+ years

Winemaking

The fruit was hand-picked and whole bunch pressed. The free run and early press portion (75%) 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.