

THE STARLET  
2017 SAUVIGNON BLANC

*Tasting Notes*

*"With exotically fragrant aromas of elderflower, lime and passionfruit, the rounded palate has tropical fruits with pineapple notes balanced by a fresh citrus acidity."* 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**

The 2017 season was one of the coolest seasons we've experienced. After a dry mild winter, spring was cool despite a warm start in September. The conditions continued into December, a critical time for flowering, and stayed cooler than normal for the rest of summer. There was also more rain than usual throughout the season. Whilst we normally have spring winds, the winds were unrelenting and continued through summer. Our fruit was harvested in very good condition with smaller bunches and smaller berries and whilst that is good for quality, the yields were substantially down on averages. Our Growing Degree Days (GDDs) for this season were 960 (with next lowest in 2009 at 1010). We hand-picked the Sauvignon Blanc on two consecutive days at a very low 4.7 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
Sub-region	Bendigo, Single Vineyard	Variety/Clones	MS
Planting	2005, Altitude: 240-280m	Harvested	18 & 19 April 2017
Harvest Analysis	Brix: 22-22.9 / pH: 3.07-3.19 / TA: 9.7-9.8 g/l	Bottled	13 October 2017 (Stelvin closure)
Wine Analysis	Alc: 13.5% / pH: 3.11 / TA: 7.9 g/l	Cellaring	1-5+ years

**Winemaking**

The fruit was hand-picked and whole bunch pressed. The free run and early press portion (70%) 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.