

CLOUDY BAY

SAUVIGNON BLANC 2014

A GENEROUS SEASON WAS PROACTIVELY MANAGED IN THE VINEYARD RESULTING IN BALANCED CROPS AND OUR SECOND EARLIEST HARVEST IN 30 YEARS AT CLOUDY BAY. OUR COMMITMENT TO QUALITY SAW THE PERILS OF RAIN AVOIDED BY A SINGLE DAY.

Tasting Note

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Our 2014 Sauvignon Blanc is a definitive expression of the region and its season. Appealing concentration and poise suggests a wine with the ability to age. The nose is bright with aromas of kaffir lime and grapefruit. A generous palate reveals ripe citrus, stone fruit and lemongrass flavours balanced by crunchy acidity. Perhaps the hallmark of this vintage is its persistent finish rich with minerality.

Vineyard

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Grapes for our sauvignon blanc are sourced from estate and grower vineyards located in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. Soils range from free draining stony on the valley floor to aged alluvial loams containing some clay. The majority of fruit is grown on a vertical shoot positioned trellis with a small number of blocks on Scott-Henry.

Season

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The 2014 season was true to the old farmer adage 'early summer, early winter'. The warm spring brought early budburst and resulted in the second earliest harvest in 30 years at Cloudy

Bay. Early in the season it was apparent that yields would be high. To regulate crop levels and maximise quality we removed whole canes in October. Further refinements followed including extensive shoot thinning in November and a green harvest prior to veraison.

Harvest

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Our sauvignon blanc was picked between March 26th and April 7th. The season turned on the 8th of April with rainfall persisting for the coming weeks. Analysis at harvest showed an average brix of 22, 3.22 pH and 8.9 TA.

Vinification

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Our sauvignon blanc free-run juice was cold settled for 48 - 96 hours before racking. Fermentation was carried out in stainless steel with a mixture of cultured and wild yeasts. A selection of batches saw warmer than typical fermentation temperatures and high solid content which contributed to palate weight and texture. Our 2014 sauvignon blanc was stringently blended including only the strongest batches. Our final blend shows an alcohol of 13.5% with 2.0 g/L RS, 3.13 pH and TA 7.3g/L.



TASTING NOTES