

Ten Sisters

2015 Single-Vineyard Sauvignon Blanc

Aroma: Classic sauvignon blanc aromas with appetizing tropical fruit and minerality. A delightfully fragrant and complex bouquet.

Palate: Bright and elegant with refined acidity and ripe flavors. Good concentration and length on the palate, excellent structure, and a well-balanced finish.

Winemaker's Comments:

Marlborough is renowned as one of the world's top regions for sauvignon blanc. The Ten Sisters vineyard is in the Southern Valleys subregion, known for its tropical fruit characteristics. The soil of the Southern Valleys is primarily *loess*, or fine windblown soil derived from glacial deposits, and has more clay than other subregions. The Southern Valleys are also closer to the mountains, creating a cooler climate that leads to later ripening and more vibrant flavors.

After being pressed to tank, then left to settle and clear, the juice was racked and inoculated with selected yeast strains known to enhance desirable varietal characteristics. The wine remained on yeast lees for two months, before racking to fine lees for another two months.

Varietal	100% Sauvignon Blanc
Appellation	100% Marlborough
Harvest date	March 27th – 29th, 2015
Brix at harvest	19.3
PH	3.18
Total acidity	8.5g/L
Alcohol	12.3%
Residual sugar	4.0 g/L
Total production	4,000 cases

