



LAWSON'S DRY HILLS SAUVIGNON BLANC 2013

Region: Marlborough

Winemaker: Marcus Wright/Rebecca Wiffen

Alcohol: 13.5% **pH:** 3.20 **RS:** 1.6g/L

TA: 7.4g/L **Brix:** 22.2 - 23.2

Tasting Notes

Lifted and complex, passion fruit and lemon/lime flavours feature strongly on the nose, with subtle tropical, herb and red apple notes. The palate is crisp and dry with lovely acidity. The wine has power, whilst remaining elegant with distinctly chalky mineral notes.

Winemaker's Notes

After a cool morning harvest, the grapes were gently pressed and the resulting juice was fermented in both stainless steel tanks and seasoned French oak barriques (6.5%) of the blend. The wines in the tanks were inoculated with specially selected aromatic yeasts and fermented at cool temperatures to retain the naturally vibrant fruit characters. The wines displaying riper fruit characters were fermented in older French oak barriques, some inoculated and others using wild yeasts. The barrel fermentation wine provides wonderful texture to the whole blend, the wines were allowed to rest on the yeast lees post fermentation.

Viticulture Notes

The grapes for this wine were sourced from six different Marlborough vineyards from a wide geographical spread - The Waihopai Valley to Chaytors Road in the coastal lower Wairau Valley and over to the Awatere Valley. Each vineyard was managed separately to achieve the best fruit flavours each vineyard could produce. Yields were managed and great care was taken with the picking decisions.

Cellaring

This wine will develop in the bottle over the next three to four years taking on complex and rich se

Food Match

Enjoy in moderation with baked white fish, shellfish, Greek goat cheese salad.



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Awards & Reviews

Marlborough Express

Vibrant, lifted and enticing are words to sum up the aroma. Gooseberry, freshly cut grass and melon notes set the scene. A lovely, fleshy wine with a blend of creamy and crisp notes. Concentrated, deeply flavoured with plenty of lime and tropical notes. The integrated, full-bodied palate is textured with an overlay of apple/citrus notes from start to finish. Tomato leaf aromas add interest and soft minerality ensures the finish is refreshingly dry. A delightful wine, oozes class and just waiting to be enjoyed.

Spiegelau International Wine Competition 2014 - Silver Medal

Otago Daily Times - FOUR STARS

BEST VALUE....Fragrant with hints of mineral, dusty river stones, ripe fruits and herbs, this has all the fresh, mouth-filling intensity you expect from Marlborough. Finishes with a nicely balanced, crisp acidity. Although delicious now, it will probably be at its best in twelve months or so.

Cuisine Magazine (NZ) - FIVE STARS AND BEST BUY (December 2013)

★★★★★

A touch of barrel fermentation enriches and rounds out the texture. The vociferous, ripe-fruit presence, brimming with intense yellow plum and peach flavours makes a strong statement.

Easter Show Wine Awards 2014 - BRONZE MEDAL

Concours Mondial du Sauvignon 2014 - SILVER MEDAL

Avenues International Aromatic Wine Competition N.Z. 2013 - SILVER MEDAL

Marlborough Wine Show 2013 - Silver Medal

Air New Zealand Wine Awards 2013 - Pure Silver Medal.

International Wine Challenge 2014 (U.K.) - SILVER MEDAL.

Ripe with lively citrus fruit, fresh gooseberries and a fresh finish that lingers on the palate.

Raymond Chan Wine Reviews - FIVE STARS

★★★★★

This is an elegant and intensely concentrated, dry Sauvignon Blanc, with passionfruit flavours and a chalky, textural line. The wine carries the herb, flint and mineral flavours to a very long and sustained, firm finish.

Michael Cooper Buyers Guide 2014 - FOUR AND A HALF STARS

★★★★★

One of the regions best, widely available Sauvignon Blancs, this stylish wine is vibrant, intense and finely structured. Punchy and sweet-fruited, with ripely herbaceous, melon/capsicum flavours, a subtle oak influence adding complexity. A crisp, long finish.