



LAWSON'S DRY HILLS
— MARLBOROUGH —

LAWSON'S DRY HILLS

RESERVE SAUVIGNON BLANC 2015

Region: Marlborough
Winemaker: Marcus Wright/Rebecca Wiffen
Alcohol: 13.5% **pH:** 3.20 **RS:** 1.5g/L
TA: 7.6g/L **Brix:** 21.4 - 23.4

Tasting Notes

Our 2015 Reserve Sauvignon Blanc runs the full gambit of Marlborough Sauvignon Blanc varietal characters, from fresh green herbs through to strong citrus, lifted passionfruit and ripe tropical fruits. This wine leaps from the glass and has great intensity on the palate, with a juicy mid-palate and great length.

Winemaker's Notes

All the vineyards blocks were treated in the same manner for this wine, each was lightly pressed before fermentation in mainly stainless steel tanks, with a small amount going into older French oak barriques. The fermentation was with a yeast selected to enhance the wine's natural aromatic profile. This wine represents the very best of what we produce, so post-fermentation we took the time to select only the best batches to make a small volume of this Reserve Sauvignon Blanc, using both the stainless steel component (90%) and the barrel fermented (10%).

Viticulture Notes

Low crop levels due to cooler temperatures over the flowering period and the long warm summer and autumn have made 2015 a truly memorable year for Marlborough Sauvignon Blanc. Three quarters of this wine comes from our own Chaytors Road vineyard, where this vintage has produced the most intense flavours we have ever seen from this vineyard, with particularly strong passionfruit flavours. This vineyard is free draining and is influenced by cool sea breezes, the balance of this wine is from the Barnsley vineyard in the Waihopai Valley, this area is much further inland and is removed from the influence of the ocean, where the cooler nights help retain both acidity and bright fruit characters. The focused acidity, intense citrus flavours and the lifted passionfruit aromas of the grapes from this vineyard have contributed to this outstanding wine.

Cellaring

A Sauvignon Blanc made to cellar, keep it for three to five years.

Food Match

Enjoy with grilled white fish, with a fresh spicy tomato salsa.



P.O. Box 4020, Redwood Village, Blenheim 7242, New Zealand
Phone: +64 3 578 7674 | Fax: +64 3 578 7603
Email: wine@lawsonsdryhills.co.nz | Web: www.lawsonsdryhills.co.nz

