

THE KING'S FAVOUR SAUVIGNON BLANC 2011

VARIETY

100% Sauvignon Blanc.

VITICULTURE

Vertical shoot positioned, cane pruned and 2,500 plants per hectare.

Soil is ancient riverbed comprised of free draining stony silt with loam topsoil.

VINTAGE

The Sauvignon Blanc fruit from vintage 2011 generated excitement and anticipation unseen for many years. Early season viticultural decisions proved to be the critical factor in setting the vines balance and direction for what would be a classical Marlborough season. Diurnal temperature variation came to the fore, allowing the fruit to reach optimum ripeness whilst retaining fresh and vibrant aromas with what can only be described as electric flavours.

WINEMAKING

The juice from gently pressed whole berries was fermented at low temperatures using carefully selected yeasts known to allow the full expression of flavour, aroma and texture. A number of different parcels were then carefully blended to showcase power and elegance not often seen in Sauvignon Blanc.

ANALYSIS

pH	3.2
T.A	7.0g/l
Alcohol	13.5%
Residual Sugar	2.8g/l

COLOUR

Pale straw with light green hue.

AROMA

Intensely complex aromas of blackcurrant and passionfruit tightly wound together with highlights of minerality, lime and grapefruit zest. A nuance of wet riverstone provides this wine with an unmistakable Waihopai signature.

PALATE

The King's Favour 2011 is a precise yet powerful wine showing explosive flavours of lime, lemongrass and passion fruit. This wine redefines balance and elegance in Sauvignon Blanc whilst delivering an exciting array of flavours and aromas.

FOOD MATCHING

An ideal partner to fresh Basil, Tomato and Buffalo Mozzarella with a generous drizzle of extra virgin olive oil.

CELLARING POTENTIAL

2-3 Years.

