

# kate radburnd



2015 KATE RADBURND SAUVIGNON BLANC

## Harvest Data

### Vintage Detail:

In general terms the 2015 vintage was low in yield and very solid in quality, and is a terrific follow on from both the excellent 2013 and 2014 vintages. A long dry summer with few frosts, excellent for grape production.

Cyclone Pam was forecast for March but didn't eventuate as feared.

## Winemaking

Fermentation Vessel: Stainless steel and seasoned French oak

Fermentation: Cool fermentation with aromatic yeast

Barrel Type: Seasoned French oak, approx. 10%

New Barrel: Nil

Maturation: 4 months on fermentation lees

Fining: Yes

Filtration: Yes sterile

Estate Bottled: 16/09/15

## Winemaker's Notes

Marlborough Sauvignon Blanc from the Wairau Valley was harvested on the 3rd April. Juice was cold settled and racked to tank and barrel and inoculated with aromatic yeasts. Fermentation temperatures between 12 and 16C, followed by four months maturation on fermentation lees. Blending in early July, followed by fining and bottling in September.

## Wine Analysis

Alcohol: 12.5%

Residual Sugar: 0.5 g/L

Acidity: 7.0g/L

## Tasting Notes

Pale straw in colour with green tinges. Aromas of subtle lime and mineral notes. An elegant Marlborough Sauvignon Blanc with fresh vibrant acidity supporting flavours of gooseberry and passionfruits.

**KATE RADBURND**  
WINEMAKER