

FOUR HAWK DAY

Marlborough Sauvignon Blanc 2015

VARIETY: Sauvignon Blanc

REGION: Marlborough

STYLE: Dry

VINEYARD: 70% of the fruit was produced on our family vineyard in the foothills of the Waihopai Valley in Marlborough, New Zealand's premier wine producing region. Vines are low cropped with only two canes to get the best expression of exuberant Marlborough Sauvignon Blanc fruit characteristics.

VINIFICATION: Our Four Hawk Day Sauvignon Blanc is a blend of our own fruit and that of our winemaker, Dave Tyney, from his vineyard in the Wairau Valley, close to Renwick village. It was treated with the same two yeast co-fermentation as all our previous vintages and had a lengthy time on lees with the occasional gentle stirring. The end result is a more complex wine with a wider flavour profile, which is a very pleasing result from what was a very challenging growing season, with almost 20 frosty nights in the spring and a long dry run up to harvest. Early mornings, late nights and vineyard arguments over the dinner table have rewarded us with a graceful Sauvignon Blanc that over delivers in fruit concentration, palate weight and long finish.

APPEARANCE: Bright, pale straw colour with slight green hues, pale on rim.

BOUQUET: The nose is very fresh and tight, with elegantly proportioned aromas of passion fruit, gooseberry, limes and herbs, which grow in depth.

PALATE: Dry to taste and medium-bodied, juicy gooseberry and tropical fruit show with purity and delicacy. The lushness is harmoniously balanced by very fine textures and the palate has liveliness and vitality with fresh acidity adding excellent tension. Smooth flowing and thirst-quenching, the flavours of gooseberries and herbs carry through to a long and sustained finish.

FOOD ACCOMPANIMENTS: Seafood, white meats and a surprising affinity for cheeses.

CELLARING: Drinking well immediately – cellar 2 years.

SERVING TEMPERATURE: Best served 8° to 12° C.

ACCOLADES: Certified Sustainable Winegrowing NZ

TROPHY & JUDGES CHOICE AWARD – Best Unoaked Sauvignon Blanc:
Dan Berger International Wine Competition

TECHNICAL ANALYSIS:

Harvest date: 6 April 2015
Bottled date: 20 January 2016
Winemaker: David Tyney
Brix at harvest: 23.5
Alcohol: 12.5
Residual sugar: 5 g/L
Titrateable acidity: 6.5
pH: 3.38
Packaging: screwcap closure (12x750ml)

Landon-Lane/Janssen Family Vineyard

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