

DELEGAT RESERVE SAUVIGNON BLANC 2011

Awatere Valley Vineyards, Marlborough

Our Reserve wines are selected and sourced from exceptional winemaking districts within New Zealand's renowned Hawke's Bay and Marlborough regions. These hand-crafted wines are afforded special care and attention at each stage of winemaking to ensure they remain an expression of where they come from, and to offer the structure and concentration to enjoy upon release or reward with further cellaring.

Jiri Delegat

WINEMAKER'S NOTE:

A powerful wine with impressive flavour purity. Passionfruit, guava and lime citrus aromas with an elegant integration of mineral, ripe citrus, tropical fruit flavours on a well-rounded palate, underpinned with a citrus zest that lingers on the finish.



DELEGAT

New Zealand

Proudly presented by a family that has been passionate about New Zealand wine for over 60 years. The Delegat homestead symbolises an untiring and uncompromising passion to produce exceptional wine from New Zealand's greatest wine regions.

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AWATERE VALLEY, MARLBOROUGH

The Awatere (meaning flowing river) Valley lies South-East of the Wairau Valley. Delegat's vineyards are located in the heart of the valley. The maritime influence, sea breezes and lack of underground water in the Awatere's free draining glacial outwash gravel soils, limits both the vigour and yield of its vines. The climatic conditions in the Awatere valley keep vine canopies open, reduce accumulated moisture and expose the ripening fruit bunches to the abundant Marlborough sunshine. Compared to the Wairau valley, the Awatere valley is cooler, drier, windier and typically less fertile. Importantly the growing season is long, producing low yielding fruit with powerful varietal intensity and underlying minerality.

WINEMAKING

The juice was then cold settled to a clear state, racked into stainless steel fermentation tanks. The must was inoculated with an 'aromatic yeast' to accentuate the tropical flavours in the wine. A long, slow temperature controlled fermentation was completed entirely in tank,

to retain the vibrancy and fruit intensity in the wine. Following a short period of yeast lees contact to provide texture to the wine, the wine was racked to a clear state and bottled young.

MARLBOROUGH GROWING SEASON 2011

Marlborough had a characteristically cool start to the season. Temperatures during the spring bud burst period were cooler than average. Towards the end of November, as the first signs of flowering appeared, conditions began to warm. These ideal growing conditions continued throughout the summer months promoting excellent fruit set and encouraging the early onset of veraison. Marlborough enjoyed higher than average rainfall throughout the growing season, resulting in good soil moisture and plant-available nutrient levels. This coupled with good canopy management practices stimulated the growth of healthy and productive vine canopies. With clear weather over the harvest period, the fruit was progressively picked at optimal physiological ripeness. All together, it was an exceptional growing season for Marlborough, resulting in intense fruit flavours and concentration of varietal characters.

SUMMARY DATA	
Harvest Date:	7 April - 14 April 2011
Clone:	Range of Bordeaux clones
MATURITY ANALYSIS AT HARVEST (Weighted Average)	
Brix:	21.3
Titrateable Acidity:	12.0 g/L
pH:	2.97
WINE ANALYSIS	
Alc:	13.5% v/v
Titrateable Acidity:	7.2 g/L
Residual Sugar:	5.0 g/L
pH:	3.4