

CATALINA SOUNDS TASTING NOTE

2010 SAUVIGNON BLANC



GRAPES

100% Sauvignon Blanc

DISTRICT OF ORIGIN OF GRAPES

100% Marlborough, New Zealand

VINIFICATION

Fruit was gently pressed, cold settled, then racked and inoculated. A variety of yeasts were used, some were selected to accentuate the aromatics of the fruit, while some add mouthfeel and texture to the final blend. Some tanks remained on yeast lees and stirred post-fermentation which adds a further textural element to the wine. Approximately 7% of the final blend was fermented in oak barriques, puncheons and foudres, which brings a subtle undertone of savouriness and complexity.

OAK MATURATION

7% barrel fermentation (French oak)

ANALYSIS

Alcohol	13.0%
pH	3.2
Acid	7.8g/l
Sugar	2.8g/l

COLOUR

Pale lemon

NOSE

Subtle floral notes mingle elegantly with citrus zest, creamy lemon curd and fresh asian herbs.

PALATE

A textural long palate, with bright tropical and citrus notes, with a fine minerality and long balanced acidity which carries the flavours right to the end of the palate.

FOOD MATCH

Crayfish linguini with white wine and cream garnished with tarragon. Feel free to substitute any the crayfish for any fresh seafood - scallops or prawns make an equally delicious and textural match for our Sauvignon Blanc.

WINEMAKERS COMMENTS

Vintage 2010 was extremely kind to us. The long Indian summer provided the perfect conditions for good flavour development and natural balance in the fruit. The season also allowed us to harvest each block at exactly the right moment, rather than having the pressure of storms and rain on the horizon which can in difficult seasons, force us to harvest before or after the ideal moment.

This year the barrel fermented percentage has increased slightly, with large format French oak barrels adding further complexity without imparting an oaky character on the wine. The focus of this wine is elegance rather than having any one element dominating the subtler characters and undertones.

NINA STOCKER, WINEMAKER
WWW.CATALINASOUNDS.CO.NZ

