

ATA RANGI
· MARTINBOROUGH ·

RARANGA
Sauvignon Blanc

2018

Raranga Sauvignon Blanc ('woven' in Maori) is our expression of this variety in the low yielding Martinborough region. Utilising several traditional winemaking techniques including barrel ferments with high solids juice, extended skin contact and partial malolactic fermentation. Around 15% of the fruit was fermented in contact with skins, drawing out their more complex flavours. The grape skins also contain phenolics which, combined with the natural acidity, offer a fresh back bone. These portions are woven together to produce a complex and textural wine.

Complex nose of lemon curd, citrus blossom and white peach with spicy aromatics reminiscent of cinnamon apple pie. The texture that the on-skins and barrel fermentation components bring shows itself in a suppleness creaminess, which mingles with lemon zest notes and a tangy finish.

Harvest Dates	10 March - 9 April	Wine Analysis	Alc 12.5 % TA 7.3 g/l, pH 3.23
Vineyards	Walnut Ridge, Hau Ariki Marae Southdown Estate, Moy Hall, Brimmies	Winemaking - all fruit handpicked	10% fermented on skin for 8 weeks, 5% fermented whole bunch for 4 weeks then gently pressing to remove skins. All other fruit pressed and fermented in barrel or tank. Barrel portion makes up 40% of the blend. No sulphur addition to juice, high solids and wild yeast fermentation. Some malolactic in barrel.
Harvest Analysis	Brix 19.0 – 20.8 pH 3.05 - 3.13 TA 7.6 – 9.2 g/l		
Bottling Date	September 2018		
Cellaring Potential now and next 10 years			

