

Te Tera Sauvignon Blanc 2009

Martinborough Vineyard
Handcrafted Excellence in Wine

TASTING NOTES: Our 2009 Te Tera Sauvignon Blanc has its roots firmly in Martinborough where we make wines of depth and personality. Our climate and soils allow us to make Sauvignon Blanc full of ripe passionfruit, tropical aromas whilst showing vibrancy and lovely length and texture on the palate.

VINEYARD: The grapes were sourced from vineyards in and around the Martinborough township. Work in the vineyard and winery was focussed on crafting a varietal Sauvignon Blanc that emphasised the characters we see in Martinborough Sauvignon Blanc - ripe fruit notes and soft full flavour and lower acidity on the palate.

VINIFICATION: The grapes were hand harvested on cool mornings to maintain their vibrancy and freshness. After destemming the grapes were gently pressed and the juice left to settle for two days. After careful racking the juice was cool fermented with selective yeasts to release the aromatic compounds found in the grapes. This wine spent four months in tank on fine lees to enhance the mouth feel and texture before bottling.

THE SEASON: We entered the 2009 growing season with good soil moisture and warm, settled spring conditions ensuing an excellent flowering. This was ideal for even fruit formation and above average crop levels, meaning we had to carry out extensive fruit thinning in January to reduce crop levels. February was warm with the occasional heat spike (remember the Melbourne wild fires) with picking starting on the 25th March. Our conversion towards the biological farming of our vineyards resulted in clean fruit being picked and it is especially pleasing to see the progress this is making.





REGION:	Martinborough 100%
HARVEST DATES:	30th March to 17th April 2009
HARVEST ANALYSIS:	Brix = 21.8 – 23.4% pH = 3.24 – 3.30 TA = 7.50 – 8.20g/L
BOTTLING DATE:	19th October 2009
WINE ANALYSIS:	Alc = 13.0% pH = 3.34 TA = 7.0G/L

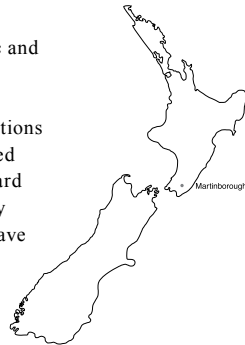


Paul Mason – Winemaker

Martinborough Vineyard was established in 1980 by a small partnership with the objective of producing world class cool climate wines from classical grape varieties. We are located on the Martinborough Terrace Appellation in the south east of New Zealand's North Island. Our flagship wine is Pinot Noir with the portfolio also including Chardonnay, Pinot Gris, Sauvignon Blanc and Riesling.

The appellation has free-draining soils and experiences cool climate conditions with long summers and low rainfall, comparable with Burgundy. Vines aged up to 26 years, a diversity of clones, and emphasis on balance in the vineyard all contribute to the complexity and structure of our wines. Our philosophy is "Handcrafted Excellence in Wine", and over the years we are proud to have stayed small, consistent and quality driven.

We actively promote sustainability, using organic means where possible, to limit impact on our environment and also for the future of our industry in New Zealand. The winery and vineyard's environmental management systems are ISO 14001 accredited. Our journey has seen us produce outstanding wines, become a pioneer of Pinot Noir in New Zealand and one of the most prestigious winemakers in the New World.



Some of our trophies include:

- Best Pinot Noir – NZ, Australia, Singapore
- Best Pinot Noir worldwide – UK
- Best red wine in the sky in the world – US
- Best wine of the show – NZ, Australia, Singapore