



FORREST

SAUVIGNON
BLANC
2016



Brix at Harvest

21.5 average

Analysis at Bottling

pH **3.14**

T.A. **7.2 g/l**

RS **2.8 g/l**

Alcohol **12.5%**

Viticultural Practice

Planting density:

2.5 x 1.5m rows

Trellis systems:

2 Cane VSP

Canopy management:

Shoot thinned x 1

Leaf plucked x 2

Leaf trimmed x 2

Yield:

6.5 - 8.5 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2016 in Marlborough proved both kindly and abundant for the grape grower. Ideal growing conditions throughout the summer were followed by a dry, sunny and temperate Autumn, through to an early April harvest.

This was indeed fortunate, as Marlborough, some what surprisingly, experience a very abundant vintage. What surprised us was that final crop weights (ton/Ha) were up not because of excess of berries per bunch; but rather the final size, each berry grew too!

The ideal Autumn conditions allowed for a leisurely harvest, determined by the flavour development of each variety in our different vineyards. As the wines have finished fermentation, we are beginning to blend and finish for bottling and they all look to be good and show typical, Marlborough flavour profiles.

All in all, a solid vintage, that should allow Marlborough's fine Sauvignon Blanc to satisfy most of its ever growing global demand.

SAUVIGNON BLANC PROFILE

This Sauvignon Blanc was drawn from 4 vineyards located around Renwick in the Wairau River Valley. Whilst all have their own characteristics, they share in common a Wairau River gravelly, free draining and devigourating soil profile. This classical Marlborough terroir is critical in achieving the smaller berries and lower cropping levels needed to produce premium Sauvignon Blanc grapes.

TASTING NOTES

Classic Marlborough Sauvignon Blanc - all passionfruit, grapefruit, elderflower and flowering bloom on the nose. To taste, tropical fruits - passionfruit, guava, aromatic herbs - lemon thyme, sage and hints of white flowers. Its full and generous in the mouth, yet crisp, refreshing and dry, with just a hint of salty minerality on the finish.

I must give credit to my winemaking daughter, Beth, that guided my hand to make this stunning example of Marlborough Sauvignon Blanc, from a very challenging vintage.

QUINTESSENTIAL MARLBOROUGH



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