

# Side Yard New Zealand SAUVIGNON BLANC 2009



## Wine Analysis

Vineyard: Seifried Brightwater, Rabbit Island and Redwood Valley Vineyards  
Date of Harvest: 28 March - 17 April 2009

## Tasting Note

Vibrant and very morish, this is a Sauvignon Blanc with a bright fresh nose of apples, passionfruit and pineapple, which follows through to an explosion of fruit on the palate. The layers of fresh tropical fruit, zippy lemon and lime, and a touch of ripe herbaceousness make this a delightful summer sipper.

## Viticulture

The blend of fruit for this wine is drawn from three Estate grown vineyards around the beautiful Nelson region, the coastal city on the South Island of New Zealand's northern tip.

The Brightwater Vineyard is situated 7 miles from the coast and is sheltered from the south by the Richmond Ranges, a length of mountain running North to South behind the city of Nelson. The 'soil' is a combination of rocks and boulders which is very hard on the farm equipment, but vital for holding the warmth of Nelson's sun and for ripening the grapes. The vines here range from 6 to 9 years, so offer youth and vitality to the blend.

The Rabbit Island Vineyard is situated on a wide river flat, just a mile from the Tasman Sea, has a gravelly sandy loam and is very free draining. This encourages deep rooting systems in the vines, as they burrow to find water and nutrients. This adds a steely minerality to the character of the wine.

The final portion of the blend comes from 22 year old Sauvignon Blanc vines grown on the warm north facing slope of the Redwood Valley vineyard. Here the heavy clay loam retains water and gives ripe, tropical fruit characters to the grapes.

This wine is made in accordance with the 'New Zealand Sustainable Viticulture and Winemaking', with all three vineyards and winery being certified.