



MAKARAKA ESTATE

Sauvignon Blanc 2010

The Makaraka Estate Series celebrates Gisborne's unique Terroir with a distinctive aromatic Sauvignon Blanc finished in an appealing rounded style that makes for an ideal wine to share with friends.

Winemaker: Russell Walsh

Technical Specifications:

Growing Season Climate Data (Oct-April)

Growing Degree Days:	1509 °C
Rainfall:	499mm
Mean Max Temp:	22.3 °C
Mean Min Temp:	11.8°C

Vine Age: Five years
Pruning Regime: VSP

Wine Analysis

Alcohol:	11.5 % v/v
Residual Sugar:	3.7 g/L
Titrateable Acidity (as Tartaric Acid)	7.45 g/L
pH:	3.7

Gisborne Growing Season:

The season started with only one frost recorded in the Ormond area in September. October was considerably cooler than normal resulting in an accumulated GDD from 1 September to 1 November of only 166 compared to the long term average (LTA) of 227. November and December were significantly drier than the norm and received only 77% and 35% respectively of the average rainfall. January was the second wettest since records began (1905) with the airport receiving 170mm, or 315% of the LTA. However, February & March were warm & dry, receiving only 29% & 21% respectively of their LTA. To follow, April was significantly warmer & sunnier, finishing just 0.6 hrs short of the sunniest April recorded. The overall quality of the fruit was good to very good, with 2010 being best regarded as a vintage that rewarded those that waited.

Vineyards

Fruit was sourced from vineyards at Matawhero and Patutahi in Gisborne. With their unique climatic conditions and soils comprising a mixture of moisture retaining clay and silt loams, the resulting fruit from both appellation's are renowned for producing aromatic wines of note. Temperatures at the Matawhero vineyard are moderated to some degree by a marine influence, leading to more developed and tropical notes to fruit from this source. The clonal mix comprises mainly mass selected vines on SO4 rootstock.

Winemaking Details:

This Sauvignon Blanc was made using a classic “New World” approach to harness and highlight the unique aromatic character of Sauvignon Blanc. Yeasts were selected for their aromatic contribution and ferment temperatures reigned in after an initial “warm” phase to modify aromatics and to retain fruit freshness. This wine was finished and bottled early to capture the immediate fruit appeal shown in the vineyard.

Oak Regime:

No oak was used in the making of this wine.

Aroma and Palate:

Colour: Pale straw with a mineral aspect.

Aroma: Classic Sauvignon Blanc gooseberry bush and pungent ripe passionfruit.

Palate: A noticeably softer style that will find favour with those who normally find New Zealand Sauvignon Blanc a bit sharp for their tastes, the Markaraka Estate 2010 is distinctively Sauvignon Blanc, with pungent passionfruit and cut-grass/gooseberry flavours but with a ripe tropical fruit twist that is instantly appealing.

Cellaring and Food Matching:

The powerful pungency of this wine is well suited to seafood. Enjoy with oysters, Hapuku fillets on mashed kumera with a citrus sauce, seared scallops with sweet chilli sauce, or crayfish in just about any preparation, to name a few. This wine will also compliment poultry and creamy pasta dishes.

Drinking now and for up to two years.