



Babydoll Block Sauvignon Blanc 2010

I bought in some miniature Babydoll sheep as an eco-friendly alternative to tractors in the vineyard. Too short to reach the grapes, these pint sized organic mowers graze year-round amongst the vines.

Peter



Wine Analysis

Harvest Date:	6—16 April 2010	Brix:	22.5
Vineyard:	Seaview Vineyard	Total Acidity:	7.8
Alcohol:	13%	pH:	3.4
Residual Sugar:	4 g/l		

Vineyard

The 2010 vintage started slowly with unseasonably cool spring weather through to December, where we experienced a late cool flowering. Over February, March and April we enjoyed the fantastic dry weather patterns Marlborough is renowned for, with warm days and cool nights enhancing the grapes natural flavours. Overall the season produced outstanding wines brimming with varietal flavour, structure and intensity.

The wine for Pete's Shed Sauvignon Blanc is produced from 13 different blocks on Seaview Vineyard. The Seaview Vineyard is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours. The rolling contours of the vineyard result in significant variation (smaller, more intensely flavoured fruit on the ridges, balanced by lush growth in the gullies).

Winemaking

The parcels selected for Pete's Shed Sauvignon Blanc 2010 were machine harvested individually over a period of 10 days. The fruit was then crushed, de-stemmed and pressed gently prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately using a range of selected yeasts. A long cool fermentation in stainless steel tanks followed to capture and enhance the fruit flavours of currant, herb and guava. The 13 parcels were blended, fined lightly and filtered prior to bottling.

Winemaker Tasting Notes

The Pete's Shed Sauvignon Blanc 2010 is brimming with notes of stone fruit, guava and underlined with blackcurrant and wet stone. The palate is full and structured with a long mineral finish. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns, green lip mussels and fish.

Tamra Washington, Winemaker