

Alc	pH	TA	RS
13.5%	3.13	7.3 g/l	2.0 g/l

SEASON SUMMARY

The 2014 growing season was true to the old farmer adage 'early summer, early winter'. The warm spring brought early budburst and resulted in the earliest harvest in Cloudy Bay's nearly 30 years.

Early in the season, it was apparent that yields would be high. To maximise the quality we regulated crop levels by removing whole canes in October. We kept on refining with extensive shoot thinning in November and a green harvest prior to veraison.

We began picking our Sauvignon Blanc on March 26th and finished on April 7th. The season turned the very next day, with persistent rainfall for weeks - good timing!

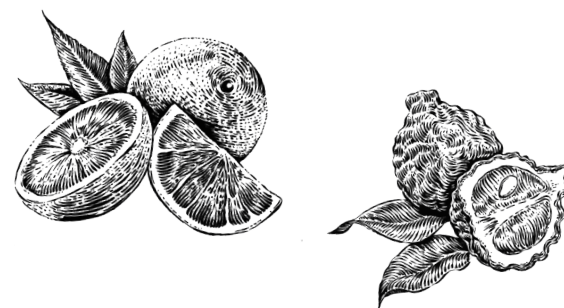
KEY VINEYARDS

Our Sauvignon Blanc comes largely from vineyards planted in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. Soils range from free-draining and stony on the valley floor, to aged alluvial loams containing some clay. The majority of fruit is grown on a vertical-shoot-positioned trellis, with a small number of blocks on Scott-Henry trellising.

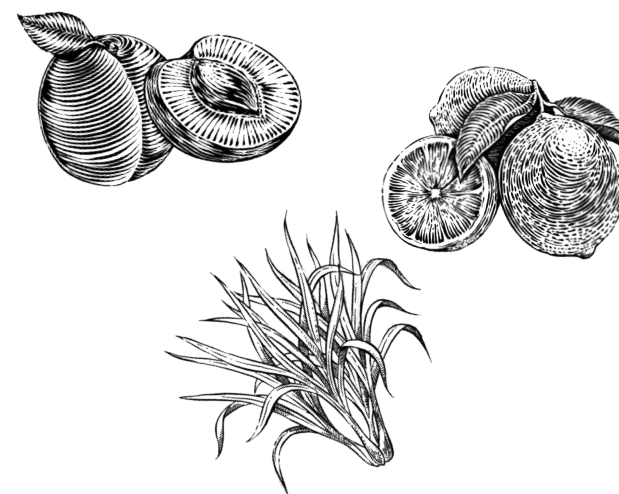
WINEMAKING & BLENDING

Following the harvest, the free-run juice was cold settled for 48-96 hours before racking. Fermentation was carried out

in stainless steel with a mixture of cultured and wild yeasts. A selection of batches saw warmer than typical fermentation temperatures and high solid content which contributed to palate weight and texture. As usual, the 2014 Sauvignon Blanc was carefully blended to include only the best batches.



NOSE: The 2014 Sauvignon Blanc is poised, with appealing concentration. The nose is bright with aromas of market lime and grapefruit.



PALATE: The palate is generous, with ripe citrus, stone fruit and lemongrass balanced by crunchy acidity. Its hallmark is the persistent finish, rich with minerality and hints that it will reward time in the cellar.



Sauvignon Blanc

2014