



# Braided River

## Marlborough Sauvignon Blanc 2008

The principal vineyard for Braided River sits on the confluence of the mighty Wairau and Waihopai Rivers in Marlborough, New Zealand.

### Viticulture

Renowned for its intensity and praised for its consistency Marlborough has given us yet another superb Sauvignon Blanc vintage for 2008. Warm weather over December 2007 led to a very successful flowering and fruit set. This Sauvignon Blanc fruit was of the best quality we have ever experienced.

Marlborough is always sunny but some years are warmer than others. 2008 was warmer and drier than both 2007 and Marlborough's long term averages. Overnight temperatures, always crisp and cool, ensured a lovely tension in the wine and a vividly intense varietal character.

### Winemaking

The various batches of fruit collected were handled individually to highlight the signature of each. The free run juice was cold settled for two days, at eight degrees celsius. Post-fermentation the new wines were held for four to six weeks on their fine yeast lees without stirring. Only at the last stage were these wines assembled as the final blend before an early bottling to capture every nuance of flavour.

### Winemakers Comments

Terrific vintages always push our vineyards to produce fruit of maximum expression. A note of lemon and lime sits next to bold aromas of gooseberry and subtle kiwi fruit. Classic red capsicum aromas also contribute another dimension. This luscious wine is refreshed and underpinned by a very elegant acidity weaving through the palate. The season's balanced warmth can be felt in the fine texture and long, persistent finish. Enjoy as a young wine with a tasty aubergine and goat's cheese gratin.

### Vintage Information

Winemaker	Matthew Mitchell
Viticulturist	John van der Linden
Harvest	4 weeks between 18 March and 16 April 2008
Alc/Vol	12.5%
Titrateable Acid	7.2g/l
pH	3.29
Residual Sugar	2.8g/l

