



# Braided River

## Marlborough Sauvignon Blanc 2009

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

### Viticulture

Following New Zealand's Sustainable Winegrowing® methods our philosophy is to allow Marlborough's dramatic landscape to shine in every bottle. Opening a little later this year the season boasted bright blue skies for flowering setting the stage for a wonderful harvest.

Marlborough's natural environment stirs the imagination but its climate is all about balance. The season's temperatures, especially overnight, were cooler than recent years infusing the wine with zesty acidity and a striking purity of fruit. Fine dry days with no sight of rain enabled us to harvest later this year, we collected healthy bunches as each block arrived at full ripeness. Every bunch was intense with the classic cool-climate pungency of Marlborough in a terrific vintage.

### Winemaking

Our winemakers are passionate about allowing our Sauvignon Blanc's unique character to flourish in the vineyard, they work gently with minimal handling in the winery to ensure every glass is filled with this vivid signature. The vineyard components were individually fermented, long and cool, with selected yeast strains to showcase their personalities. Once assembled, after a month resting on fine lees, these batches each took a role in the style of the finished wine as it was bottled fresh and early.

### Winemakers Comments

Every sip of this superb Sauvignon Blanc expresses pure Marlborough magic and the vivacity of a great vintage. Crisp aromas of gooseberry and kiwifruit dart from the glass and over the palate to excite the senses. Passionfruit, red capsicum and lime zest complete the picture as the fine acid stream carries the supple core of fruit into a flavoursome and very persistent finish. Enjoy young and fresh with steamed shellfish and coriander or poached salmon fillets with caper berries and homemade hollandaise sauce.

### Vintage Information

Winemaker	Matthew Mitchell
Viticulturist	John van der Linden
Alc/Vol	13.0%
Titrateable Acid	7.1g/l
pH	3.32
Residual Sugar	4.0g/l



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