



2008 MOUNT NELSON SAUVIGNON BLANC



INTRODUCTION

After producing a singular Sauvignon Blanc at Ornellaia for many years, Marchese Lodovico Antinori wanted to make a wine that captured the same crisp, natural exuberance of the grape, while displaying restraint, elegance and structure. He turned to New Zealand and the Wairau Valley of Marlborough and in 2003 purchased, with his brother Piero Antinori, a portion of the Meadowbank vineyard. In 2004 they produced the first vintage of Mount Nelson from this property.

VARIETAL

100% Sauvignon Blanc

VINEYARD

Sixty percent of the fruit for Mount Nelson Sauvignon Blanc is sourced from the estate's vineyard, which is situated just 60 feet above sea level on the banks of Taylor River near the mouth of Cloudy Bay. The soil consists of free-draining alluvial loams over deep, stony river deposits. Thirty-two acres are planted to the single varietal, Sauvignon Blanc, using mass selected clones. The remaining fruit is purchased from the adjoining Meadowbank vineyard.

HARVEST

The grapes were harvested March 22-31 during the cool early hours of the mornings. At harvest the grapes were measured 21.2°-23° brix.

WINEMAKING

Once picked, the fruit was minimally handled to preserve its quality. It was pressed and transferred to temperature-controlled, stainless-steel tanks for 48 hours of cold soak. The juice underwent a cold fermentation, lasting 10-14 days with selected yeasts to maintain and enhance the cool-climate character of the wine. It did not undergo malolactic fermentation.

AGING

Enjoyable immediately but will cellar well for up to three years.

WINEMAKER NOTES

Clear and bright with pale green and straw highlights. Intense flavors of lime, grapefruit and apple are balanced with a creaminess, crisp acidity and concentration. Its long finish hints at lime and grapefruit.

TECHNICAL INFORMATION

Alcohol	13.0%
Acidity	7.4g/L
pH	3.20
Imported	9,000 cases (6/750ml)

