



2010 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 18 meters (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. Thirteen hectares (32 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 30 to April 6 during the cool, early hours of the mornings.

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 to 14 days with selected yeasts to maintain and enhance the cool-climate character of the wine. It did not undergo malolactic fermentation.

WINEMAKER NOTES

Clear and bright with pale green and straw highlights. Fragrant and intense with passion fruit, grapefruit and lime on the nose. An excellent balance between crisp acidity and concentration with a long, clean finish.

TECHNICAL INFORMATION

Alcohol	13.2%
Acidity	7.3g/L
pH	3.2
RS	1.8g/L
Production	31,667 cases (6/750ml)

