



MOUNT NELSON 2011 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 Marchese Piero Antinori, a portion of the Meadowbank vineyard. In 2004, together with winemaker Helena Lindberg, he produced the first vintage of Mount Nelson from this property.

VINEYARD

The majority 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 loam over deep, stony river deposits. Eleven hectares (27 acres) are planted to Sauvignon Blanc using mass selected clones. The remaining fruit is purchased from adjacent Meadowbank vineyards.

HARVEST

The grapes were harvested from March 25 to April 1 during the cool, early morning hours.

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 settling. 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, with no malolactic fermentation in order to preserve the fruity aromas and crisp acidity. Lees aging in stainless-steel tanks for four to five months after fermentation added complexity. The wine was aged in bottle for three months prior to release.

TASTING NOTES

Pale yellow color with green highlights. Intense nose with citrus, floral and flint notes. Dry with refreshing, crisp acidity and minerality balanced by excellent fruit concentration. Lees aging in stainless steel for five months after fermentation has given it complexity, texture, length on the palate and an elegant finish.

TECHNICAL INFORMATION

Varietal	100% Sauvignon Blanc
Alcohol	13.5%
Acidity	7.1g/L
pH	3.18
RS	1.9g/L
Production	30,000 cases (6/750ml)