



MOUNT NELSON 2012 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 between April 10 and April 18 during the cool, early morning hours.

WINEMAKING

Once picked, the fruit was minimally handled to preserve its quality. The juice underwent a cold fermentation lasting 10 to 14 days, with no malolactic fermentation in order to preserve the fruity aromas and crisp acidity. The wine was aged in bottle for three months prior to release.

TASTING NOTES

Pale yellow color with green highlights. Delicate and fragrant nose with citrus, floral and some herbal notes. Dry with refreshing, crisp acidity, balance and length. Lees aging in stainless steel for four months after fermentation has given it texture and length on the palate.

TECHNICAL INFORMATION

Varietal	100% Sauvignon Blanc
Alcohol	12.5%
Acidity	8.0g/L
pH	3.32
RS	1.8g/L
Production	33,000 cases (6/750ml)