



# 2007 MOUNT NELSON

## INTRODUCTION

After producing a singular Sauvignon Blanc at Tenuta dell'Ornellaia in Tuscany 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 Marlborough, New Zealand, and in 2003 purchased, with his brother Piero Antinori, a portion of the Meadowbank vineyard from respected viticulturist William Grigg. In 2004, they produced the first vintage of Mount Nelson from this property, fulfilling Lodovico's dream of creating a signature white wine outside of Italy.

## VARIETAL

100% Sauvignon Blanc

## VINEYARD

The Mount Nelson vineyard 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 carefully selected clones. Mount Nelson vineyard supplies 60 percent of the fruit, and the remainder comes from the nearly identical neighboring 35-acre Meadowbank vineyard, still owned and managed by William Grigg.

## HARVEST

Harvest took place between March 24-29. Grapes were harvested between 20.5°-23° brix.

## WINEMAKING

The grapes were harvested by individual blocks in the early hours of the morning to avoid the heat of the day. The fruit was then minimally handled to preserve its quality. It was pressed and transferred to jacketed stainless-steel tanks for 48 hours of cold soak. The juice underwent a cold fermentation with selected yeasts to maintain and enhance the cool-climate character of the wine, before aging four months on the lees. It did not undergo malolactic fermentation.

## AGING

This Sauvignon Blanc is enjoyable immediately but will cellar for up to three years.

## WINEMAKER NOTES

Clear and bright with pale green and straw highlights. Gooseberry and passionfruit aromas with freshly cut grass notes and a faint undercurrent of citrus blossom. Concentrated and intense, the wine shows gooseberry, passionfruit and stonefruit flavors with a hint of lime. A Sauvignon Blanc made in a classical dry style, it shows fresh and vibrant acidity with a generous mouth-feel and warm, rich and lingering finish.

## TECHNICAL INFORMATION

Alcohol	12.8%
Acidity	7.3g/L
pH	3.11
Production	11,600 cases (12/750ml)
Imported	4,000 cases

