



# Long Boat

## 2009 SAUVIGNON BLANC



### HIGH-ALTITUDE SAUVIGNON BLANC

New Zealand's Marlborough region is one of the world's most remarkable places to grow Sauvignon Blanc. Marlborough is still being defined as intrepid growers reach for higher ground. Our viticultural approach focuses on high-elevation vineyards south of Wairau Valley in the exposed, windswept ridges of more remote Awatere and Waihopai Valleys. It's astonishing that anything could ripen in the harsh climate of these rugged, barren hills. While most wineries prefer the safety of the vigorous Wairau flats, we're committed to exploring emerging vineyards and unleashing the intense flavors from low-yielding, high-altitude sites.

### THE LAND

We work with five certified-sustainable vineyards in the Waihopai and Awatere Valleys situated at elevations of 120 to 300 meters (400 to 1,000 feet). Each vineyard has clay-loam and sandy soils with white stone shingle throughout deep layers. In Marlborough, yield is crucial to flavor. The wind-lashed conditions of the hills combine with the poor, well drained soils to naturally limit vine vigor and restrict yields; this results in the development of intense and complex flavors. The big temperature swings from day to night also ensure ripeness and firm acidity.

### HOW WE DO IT

The 09 growing season was one of the best on record. A long Indian summer provided ideal growing conditions, little rain, and cool nights, and allowed long hanging time, resulting in ripe tropical characters balanced by good natural acidity. Our vigneron Ant Moore selects fruit row by row, picking some blocks early and some later to balance acid and develop both green fruit and tropical fruit flavors. A slow, cold, 3 to 4 week fermentation of free-run juice in stainless steel promotes vibrancy and freshness. A small portion (10%) was fermented in 62-gallon, older oak barrels to add spice, mitigate the herbal character and promote middle palate length.

### TASTING NOTES

"Full nose showing tropical passion fruit, pineapple and stone fruits with some green apple and just a touch of fresh grass in the pungent style that defines Marlborough. An outstanding intensity on the palate explodes with refreshing lemon-lime and tropical fruits enhanced by well-balanced acidity and finishing with a long, clean finish."

#### JUST THE FACTS

REGION: Marlborough, New Zealand	VARIETY: 100% Sauvignon Blanc	ALCOHOL: 12.5%
T.A.: .75/100ml	pH: 3.15%	ML: No
WINEMAKER/ VIGNERON: Ant Moore		

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