



FAIRHALL DOWNS

In 2014 Brendon and Charlotte Bray along with Charlotte's parents Colin and Paula Hill purchased Fairhall Downs Estate in Marlborough's Brancott Valley. Since the original planting in 1982, this stunning 25ha site has a proud record of producing single vineyard wine of exceptional and world renowned quality.

Our focus is now to build on the fruit quality and concentration of flavour already apparent through further vineyard development and the application of organic and biodynamic principles.

SINGLE VINEYARD SAUVIGNON BLANC 2015

RRP \$24.00

Origin 100% Family owned single estate Brancott Valley – Marlborough, New Zealand

Terroir The Brancott Valley has its own little microclimate, with very low rainfall and even cooler nights and even warmer days than is typical in the rest of Marlborough. It is not unusual for this diurnal temperature variation to be around 20c. Our vineyard soils are uniquely free-draining, full of nutrients and with a good top layer that goes into a gravel clay base, making it easy for root penetration – and vines like to be able to spread their roots deeply like this. Essentially it is perfect soil for growing grapes.

Viticulture & Winemaking Rigorous vineyard control and low disease pressure resulted in a small crop of small berries with peak ripeness and clean condition hence, superb concentration and flavour. The grapes were machine harvested over multiple dates in late March, pressed with minimal pressure in state of the art membrane presses, then gently settled before being racked and fermented separately in stainless steel small batches. Fermentation was cool and long to ensure retention of those intense and pure flavours. The resulting wine was blended from selected parcels and bottled in July 2015.

Alc. by vol. 14.0% pH: 3.26 TA: 7.2 RS: 2 g/l (dry)

Tasting Notes Our Sauvignon Blanc is a brilliant pale straw green colour with a fresh vibrant bouquet of citrus and tree fruits, mango passion tropical and fresh herb, a whisper of white florals and stony minerality. On the palate – crisp, dry, firm and fresh with plenty of backbone and flavours of fresh fruit, herbs and hint of crunchy bell-pepper.

Food Match Fresh Marlborough Oysters

