



The Brothers

MARLBOROUGH LATE HARVEST SAUVIGNON BLANC 2017



Each vintage our winemaking and viticulture team identify outstanding parcels of fruit to create The Brothers wines. Dry end of vintage conditions were perfect, creating a wine with concentrated citrus and stone fruit aromas with a luscious palate and bright, vibrant acidity.

Winemaker: Duncan Shouler

VINEYARD	Wairau Valley, Marlborough.
HARVEST	Hand harvested with 70% botrytised berries. Harvested at 48.5 brix.
WINEMAKING	Our Alma St vineyard produced the Sauvignon Blanc fruit for this wine. Close to a stream, the site can create ideal conditions for botrytis. Nets provided protection for the fruit on the vines, dry conditions shrivelled the fruit, concentrating sugars ready for hand picking in late May. Intact bunches of grapes provided rich, concentrated citrus and stonefruit characters, while grapes infected with Botrytis adding another layer of complexity. Whole bunches were crushed by foot before being basket-pressed over four days extracting all the juice. Fermentation took two months, utilising both 1000 litre German oak Fuder barrel and stainless steel. Once the sugar, acid and alcohol balance were achieved the wine was racked and filtered without fining.
VINTAGE CONDITIONS	The 2017 growing season delivered a smaller-than-expected crop ensuring the vibrant, fruit-driven wines the region is so well known for. The temperature cooled as summer progressed and inclement weather reduced yield, helping balance the crop and ensuring concentrated flavours and ripening potential in the fruit.
NOSE	Aromas of passionfruit, guava and honeysuckle lead to a succulent wine with concentrated vibrant tropical fruit flavours.
PALATE	Finish is bright, energised and persistent. Apricot, pink grapefruit, ginger with concentrated vibrant tropical fruits.
WINE ANALYSIS:	Alc/Vol: 8.2% pH: 3.75 TA: 8.9g/L Residual Sugar: 290g/L
AGEING POTENTIAL:	10 years.