



2014

Mount Nelson is the realization of Lodovico Antinori's passion for Sauvignon Blanc. Together with his winemaker, Helena Lindberg, Lodovico has selected an exceptional vineyard in Marlborough, at the northern end of New Zealand's sunshine. The result is a remarkable Sauvignon Blanc that brings together the natural elements and flavors of the New World with the structure and minerality reminiscent of the Old.

Grapes: 100% Sauvignon Blanc

Vineyards: Free draining alluvial loams over deep stony river deposits.

Harvest: Harvesting was done by machine in the cool, early morning hours between 22 and 30 March.

Vinification: Fermentation takes place in temperature- controlled stainless steel vats for 10 to 14 days with no malolactic fermentation in order to preserve the fruity aromas and acidity. Three months bottle ageing.

Alcohol: 13.2%

Total Acidity: 7.5 g/L

PH: 3.18

Residual sugar: 0.5 g/L

Tasting Notes

Pale straw colour with green highlights. Intense lifted nose with citrus fruits, gooseberry and a touch of nettles. The palate is fine with a refreshing acidity and with a long clean citrus finish. Lees ageing in stainless steel tank for four months after completed fermentation added texture and length. This wine matches well with all kinds of seafood and shellfish.

Key Points

First Vintage: 2004 - Winemaker: Helena Lindberg - Bottles produced: 100,000

Ageing potential: This wine is immediately enjoyable, but will cellar well for up to 3 years.