



2013

*Ram's Hill may be thought of as a special reserve of Mount Nelson, but even beyond that, Ram's Hill is a unique, oaked Sauvignon Blanc. The grapes are grown at extremely low yields in premium vineyards in the heart of the Wairau Valley in Marlborough, New Zealand. The area is celebrated for its cool maritime climate, where average daytime temperatures rarely exceed 24°C, even in the hottest months, and yet the area still enjoys more sunlight hours than any other region in New Zealand. The result is a creamy, rich Sauvignon Blanc, balanced by the perfect amount of citrus acidity, bringing a lovely balance of textures and flavors.*

**Grapes:** 100% Sauvignon Blanc

**Vineyards:** The grapes for this wine were grown at low yields in a very stony part of our vineyard giving naturally low yields. Free draining alluvial loams over deep stony river deposits causing low vigor and low yields.

**Harvest:** Grapes are hand-picked on 8<sup>th</sup> April.

**Vinification:** The grapes were handpicked and then whole bunch pressed. 75% of the volume was fermented in used oak barrels, the rest in small stainless steel vessels. The wine remained on lees in the barrels for eight months, was lees stirred and 70% of the volume underwent malolactic fermentation. It was bottled in February 2014.

**Ageing:** Three months bottle ageing.

**Alcohol:** 14%

**Residual Sugar:** 0.3 g/L

**TA:** 6.6

**PH:** 3.23

### Tasting Notes

A pale straw, brilliant color. At the nose pure and intense with tropical fruit (grapefruit, peach) and floral aromas and some subtle spicy oak. The palate is full and textured. The intense and concentrated flavors of fruit, hint of oak and crisp acidity give balance, finesse and length.

### Key Points

First vintage: 2006 - Winemaker: Helena Lindberg - Bottles produced: 5,500

Ageing potential: 1 to 5 years. The wine will start drinking well six months after bottling, around August 2012, and will gain in harmony and complexity with time in bottle.