



CABLE BAY SAUVIGNON BLANC 2014 Marlborough

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Winegrowing New Zealand).

WINEMAKERS	Neill Culley & Chloe Parkinson
VARIETY	100% Sauvignon Blanc
VINTAGE	2014
REGION	Marlborough
VINEYARDS	Awatere Valley Vineyard
ALCOHOL	13.0%
SWEETNESS	Dry
FERMENTATION/AGING	Cool fermentation in stainless steel tanks.
CELLARING POTENTIAL	Thoroughly enjoy now, and for the next 3 years.

TASTING NOTE

An elegant example of Marlborough Sauvignon Blanc. Lemon zest and lime blossom, guava and almond aromas mingle harmoniously on the nose. It has a fresh, invigorated palate with incredible focus and drive. Delicate, lively and complex, with incredible minerality and a dry finish, this wine is wonderfully expressive of the single vineyard site upon which it was grown.

FOOD MATCH

Freshly shucked oysters.

VINEYARDS

This Sauvignon Blanc is grown on a single vineyard site in our estate owned Awatere Valley Vineyard. A beautiful sub-region of Marlborough, it features natural terraces leading down to the Awatere River. The soils graduate from a heavy stony base to fine river silt. Typically, stony soil will provide wines with lifted aromatics while the river silt soils add weight and texture to the palate. The vines are closely planted, on these stony, low vigour soils and the region benefits from low rainfall. As a result the Sauvignon Blanc that grows here is low yielding, and of premium quality.

WINEMAKING

The fruit was harvested early in the morning whilst the grapes were nice and cool, transported to the winery, and immediately pressed. The quick transition from vine to tank eliminates the chance of oxidation and in turn the pressed juice retains its natural delicacy. The juice was cold settled and racked off its lees, leaving clear, pure Sauvignon Blanc juice to enter fermentation. Carefully selected yeasts are used with the vision of preserving the natural characteristics of the fruit from our vineyard. After a cool fermentation of 7 days, the wine was settled and rested for 5 months before bottling. This wine is unfiltered and has had minimal filtration.