



## CABLE BAY SAUVIGNON BLANC 2013 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).

<b>WINEMAKERS</b>	Neill Culley & Chloe Parkinson
<b>VARIETY</b>	100% Sauvignon Blanc
<b>VINTAGE</b>	2013
<b>REGION</b>	Marlborough
<b>VINEYARDS</b>	Wairau Valley
<b>ALCOHOL</b>	13.0%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Cool fermentation in stainless steel tanks.
<b>CELLARING POTENTIAL</b>	Thoroughly enjoy now, and for the next 3 years.

### TASTING NOTE

An elegant example of Marlborough Sauvignon Blanc. Lemon and lime, dill and wet granite stone mingle harmoniously on the nose. A fresh and invigorated palate with incredible focus and drive. This wine is a direct reflection of the stunning vintage of 2013.

### FOOD MATCH

Freshly shucked oysters. Pan seared snapper with dill and lemon Poached, smoked or roasted chicken.

### VINEYARDS

The grapes for this wine are grown in the Wairau Valley. 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 a full bodied texture to the palate.

### 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 it's natural delicate flavours and aromas. The juice was cold settled and racked off its lees; the remaining juice to enter fermentation was clear and pure. Carefully selected yeasts are used with the vision of preserving the natural Sauvignon Blanc characteristics. After a cool fermentation of 7 days, the wine was settled and rested before bottling after 5 months. This wine is unfinned and has had minimal filtration.