



## CABLE BAY RESERVE SAUVIGNON BLANC 2015 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.

<b>WINEMAKER</b>	Chloe Somerset
<b>VARIETIES</b>	100% Sauvignon Blanc
<b>VINTAGE</b>	2015
<b>REGION</b>	Awatere Valley, Marlborough
<b>VINEYARDS</b>	Rocky Vineyard
<b>ALCOHOL</b>	13.5%
<b>SWEETNESS</b>	Dry
<b>FERMENTATION/AGING</b>	Fermented and matured in French oak for 10 months.
<b>CELLARING POTENTIAL</b>	Enjoy now and for the next 10 years.

### TASTING NOTE

Pistachio, mandarin blossom, toasted coriander seed, flinty struck match and guava aromas all come together in a striking fusion. The palate has a lovely toasty backbone surrounded by fine structure, zesty acidity and nice fruit weight through the mid-palate. The finish goes on and on for miles, I can still taste it now; 10 minutes after tasting. This fumé blanc style sauvignon reminds me of a real vivacious go-getter attending a black tie dinner; dressed up in their best clothes, and trying to keep it all together- bubbling with energy on the inside, but maintaining classy conduct on the outside.

### FOOD MATCH

Suits any occasion, but pairs particularly well with seafood dishes.

### 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 ripe fruit was harvested early in the morning whilst the grapes were nice and cool, transported to the winery, and immediately pressed. The juice was allowed some air contact between press and tank to deepen the flavour profile. It was then cold settled and racked off its lees, leaving textural Sauvignon Blanc juice to enter wild yeast fermentation. Following barrel ferment, the wine aged in oak for 10 months before assemblage. It was traditionally fined using skim milk and then bottled with minimal filtration. This is a fumé blanc style of sauvignon, reminiscent of the Loire Valley.