

LIME ROCK



WINES

LIME ROCK SAUVIGNON BLANC 2014

Coquina

This vibrant, special edition Sauvignon Blanc, grown on our small limestone based vineyard in the Central Hawke's Bay hills, is a blend crafted from a number of batches. Each lot was processed to build character, depth and texture into this wine. *Coquina* is the geological term for soft limestone consisting of cemented shell fragments of molluscs that characterize our base rock.

Our low yielding Sauvignon Blanc is grown mainly on own roots on 5 different blocks over our undulating hills, which vary in their altitude, north facing aspect, depths of soil and exposure to the elements. Grapes are always handpicked (handpicking this variety is rare these days), so the best fruit is harvested. We share a similar homoclimate to Marlborough but the characters of our Sauvignon Blanc are more akin to those found in old world examples. Comparisons aside, this 'Coquina' clearly reflects our land and elements.

The Vineyard

Early autumn was warm with cooler temperatures later in the season.

The 5 blocks within our vineyard:

- C block is high on top (a flat area with the magnificent views)
- J block is on the north facing slopes to the far east of the vineyard.
- G block is a flat area by the road, 40 metres lower with deeper soils.

And then there are the younger, low bearing vines (Blocks B and D2) that have magnificent aromatic ripe flavours. These different blocks give a range of flavours and these vary from year to year.

The grapes for our Coquina were handpicked on 16th April; however the grapes for the 'skin ferment' were picked on Easter Saturday, 19th April.

Winemaking

The whole bunches were pressed, juice was settled and racked. The juice was divided into different parcels and fermented as follows:

- Juice in seasoned French 225lt barrels, Wild/un-inoculated. Gross lees & stirred weekly. Aged 3 months
- Grapes were destemmed by hand and lightly crushed into a small stainless steel tank. Plunging the berries during ferment released some delicious flavours as the skins broke; some whole berries were left uncrushed through the ferment, leading to some carbonic maceration, which adds lift and aromatics. The berries were gently pressed at the end of ferment and aged in seasoned oak.
- Stainless steel, to allow the lively fruit characters to shine.

On all batches, after primary ferment had finished, we stirred the gross lees on a weekly basis.

Bottling:	31 st July, 2014		
Analysis:	Alcohol 12.0%	pH 3.00	TA 7.4g/l
	Residual Sugar 3.9g/l		

Tasting note:

An array of classic Sauvignon Blanc tones combined with the Lime Rock salty alpine freshness lead into a well-structured palate. Complexity, texture and length are stars in this beautiful Sauvignon Blanc from the Central Hawke's Bay limestone.