

LIME ROCK



WINES

LIME ROCK SAUVIGNON BLANC 2012

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 bi-vales and 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. The characters of our Sauvignon Blanc are more akin to Sancerre than Marlborough, even though we have a very similar homoclimate, (similar climate) to Marlborough, New Zealand (Richard Smart, International Viticulture Consultant).

The Vineyard

The 2012 autumn was cool, with picking later than usual.

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.

Winemaking

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

- seasoned French 225lt barrels, Wild/ un-inoculated.
- seasoned French 225lt barrels and inoculated with aromatic yeast.
- a tub with skins to plunge; some berries were crushed but whole berries were left uncrushed through the ferment as well. (Rosie crushed these berries with her own two feet at pressing.)
- stainless steel

On all batches, after primary ferment had finished, battonage (stirring of the lees) was carried out for several months and also malo-lactic fermentation went through to completion.

Bottling was mid-January, 2013.

Harvest:	7-8 May, 2012		
Analysis:	Brix 21.2	pH 3.00	TA 10.0g/l
Bottling:	23 January, 2013		
Analyses:	Alcohol 12.5%	pH 3.26	TA 6.6g/l
	Residual Sugar 2.0g/l		

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.