



# The Brothers

## MARLBOROUGH LATE HARVEST SAUVIGNON BLANC 2014

Each vintage our winemaking and viticulture teams identify outstanding parcels of fruit to create the Brothers range of wines. Alex, Theo and Marcel are 'old hands' at making late harvest wines, with some of their earliest vintages including these wines. With end of season dry conditions helping develop complexity, this wine is all about intense tropical fruit flavours, vibrant and bright.

Winemaker: Andrew Blake



### VINEYARD REGION

Marlborough - Wairau

### WINEMAKING

Two separate vineyard parcels were used from Alma St and Matthews Lane. The age of the vines really helped build concentration into the wine. The fruit was block picked by hand and crushed by foot before being basket pressed over several days to extract as much as possible of the precious liquid. Due to its high sugar the ferment was slow and lasted for several months. This also helped build mouth feel and complexity into the wine. Five weeks in stainless steel tanks, reducing the temperature to stop the fermentation process.

### VINTAGE CONDITIONS

The 2013/14 growing season began with one of the hottest starts on record until the end of December, with rapid even growth, good flowering and subsequent fruit set. Then through to the end of February temperatures were cooler than average helping strong berry development. March was warmer than the norm allowing excellent flavour accumulation. The region experienced late season rain, helping the onset of Botrytis. Dry conditions through to picking allowed the grapes to dry up, building concentration of flavours.

### NOSE

Aromas of passionfruit, guava and honeysuckle lead to a succulent wine with concentrated vibrant tropical fruit flavours.

### PALATE

Finish is bright, energised and persistent. Apricot, pink grapefruit, ginger with concentrated vibrant tropical fruits.

### WINE ANALYSIS:

Alc/Vol: 10% | pH: 3.89 | TA: 9.9g/L | Residual Sugar: 252g/L

### AGING POTENTIAL:

5 years.