



*“Te Kairanga”  
Where the soil is  
rich & the food  
is plentiful.*

## 2013 Sauvignon Blanc

*Established in 1984, our land was originally owned by the founding father of Martinborough, John Martin, in the late 1800s. The over 130 year-old cottage that still stands on our property serves as both an icon and hospitality center for our winery. Our wines come from our 250 acres of sustainably-farmed vineyards planted on ancient riverbeds. While our passion and specialty at Te Kairanga has always been Pinot Noir, we also make small amounts of Chardonnay, Sauvignon Blanc, Riesling and Pinot Gris.*

### MARTINBOROUGH

Martinborough is at the southern end of New Zealand’s North Island. Roughly 90 minutes from Wellington, New Zealand’s capital, this tiny region accounts for less than 2% of the country’s total wine production. Martinborough is protected from the harsh elements by a range of mountains to the southwest and west creating a climate that is mild, breezy, dry and ideal for cool-climate grapes. Most of the premier vineyards are planted on stony terraces that provide exceptional drainage and high mineral content. More than half of Martinborough’s vineyards are planted to Pinot Noir.

### VINEYARDS

At Te Kairanga, we have 250 acres of vines planted at four vineyard sites in the Martinborough appellation. This diversity provides our winemaking team with a wide array of aromatics, flavors, textures and styles to work with. The Martinborough Terrace, considered one of the premier growing areas, is home to our Home and Meleod Vineyards. Once an ancient riverbed, it features deep gravel and alluvial soils and a mild climate. At slightly higher elevations with more extreme conditions are our Spring Rock and Rua vineyards. All of our properties are sustainably farmed.

### WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of the site. Harvested from our Home Vineyard, the fruit is gently pressed then settled before fermentation with a variety of cultured and wild yeasts. A portion of this wine (10%) received barrel fermentation in seasoned French oak and was kept on lees for four months to provide texture and richness to the palate. The resulting wine is expressive of its region and varietal but with underlying complexity and structure that make it an excellent food wine.

<b>CLONES</b>	UCD 1
<b>REGION</b>	Martinborough, New Zealand
<b>ALCOHOL</b>	13.5%
<b>AGING</b>	90% Stainless steel, 10% French oak (4 months)
<b>TA</b>	6.7 g/L
<b>PH</b>	3.17
<b>RS</b>	2.7 g/L

### TASTING

A bouquet of white flowers, lemon curd, guava, honeydew melon and a touch of spice define the aromatics in our 2013 Sauvignon Blanc. The palate offers fleshy fruit flavours of yellow peach and nectarine, with bright citrus and an element of spice for a fine dry finish.