



MOUNT NELSON 2013 SAUVIGNON BLANC



INTRODUCTION

Mount Nelson is the fulfillment of Lodovico Antinori's passion for Sauvignon Blanc. After years of experiments, Lodovico finally found his favorite terroir for the production of this grape in the area of Marlborough, New Zealand. Together with his winemaker, Helena Lindberg, Lodovico selected a vineyard that is ideal for the production of the wine that he had pursued for so long. The result is a remarkable Sauvignon Blanc that brings together the natural elements and flavors of the New World with a structure and minerality reminiscent of the Old World of the Antinori family.

VINEYARD

The majority of the fruit for Mount Nelson Sauvignon Blanc is sourced from the estate's vineyard, which is situated just 18 meters (60 feet) above sea level on the banks of Taylor River near the mouth of Cloudy Bay. The soil consists of free-draining alluvial loam over deep, stony river deposits. Eleven hectares (27 acres) are planted to Sauvignon Blanc using mass selected clones. The remaining fruit is purchased from adjacent Meadowbank vineyards.

HARVEST

Harvesting was done in the cool, early morning hours between April 10 - 18.

WINEMAKING

Once picked, the fruit was minimally handled to preserve its quality. The juice underwent a cold fermentation lasting 10 to 14 days, with no malolactic fermentation in order to preserve the fruity aromas and crisp acidity. The wine was aged in bottle for three months prior to release.

TASTING NOTES

Pale yellow color with green highlights. Delicate and fragrant nose with citrus (grapefruit, lemon), floral (elderflower) and some herbal notes. A dry wine with refreshing crisp acidity, balance and length. Lees ageing in stainless steel tank for four months after completed fermentation added texture and length. This wine will complement all types of seafood and shellfish.

TECHNICAL INFORMATION

Varietal	100% Sauvignon Blanc
Alcohol	13.5%
Acidity	7.4g/L
pH	3.22
RS	0.7g/L
Production	26,800 cases (6/750ml)