

Lime Rock Coquina Sauvignon Blanc 2014

The Story

Lime Rock is a stunning vineyard situated on limestone hills in sunny Central Hawke's Bay, New Zealand specialising in Pinot Noir, Sauvignon Blanc, Pinot Gris, Merlot and Grüner Veltliner. Elegance, balance and length are a feature of our wines. The limestone contributing to the sought-after mineral characters. The ecological philosophy (vit-ecology), combined with over 30 years of wine industry experience, provides a solid basis for producing wines that express the flavour of our land. .

The Vineyard

Limestone, altitude and distance from the present ocean make our LIME ROCK vineyard site different from others. On these high north-facing Central Hawke's Bay limestone hills we have found a niche for our vines. Graduation in soil depth down the slope, different aspects of the hills along with nine different clones, many on own roots, are factors that add to the complexity of our wines.

The 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 homocline 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.

Vintage 2014

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

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. •



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- 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.

Tasting Note

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.

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

Alcohol Percentage	12 %
Residual Sugar	3.9 g/L
T.A.	7.4 g/L
Aging Potential	7+ years



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