TASTING NOTES
Coal Pit "Cinquante" Sauvignon Blanc 2007

Producer:	Coal Pit Wine Limited
Origin:	121 Coal Pit Road, Gibbston, Central Otago, New Zealand
Winemaker:	Lynn Horton
Viticulturist:	Gary Crabbe

Technical Information

Growing degree days for the year (GDD): 846

Rainfall:	699mm – May 2006 to April 2007. For the critical months of Dec 2006 to Feb 2007 average rainfall was 37.3 mm/month	
Soil:	Vineyard is sited on a 5° North/North East sloping gravel terrace veneered by a silty loam of variable thickness. The underlying gravel is schist-dominated and weakly-weathered.	
Elevation:	420-460° metres above sea level	
Vine Age:	14 years	
Hand harvested:	May 1st and 15th 2007 (heavy rains in April/May delayed harvest)	
Total Harvest:	6.6 tonnes	
Titratable Acidity:	12.8%	pH: 3.3
Alcohol:	13 %	Brix at Harvest: 23
Residual Sugar:	8.75g/l	
Bottled:	May 2007	Package: 12 x 750ml

Viticulture

The 2006/07 growing season was one of the most challenging on record. A good spring start led to a cool November and December. Rain and cold temperatures over the flowering period resulted in small uneven bunches. February and March were good with dry warm temperatures combined with high drying winds giving us favourable ripening. Unexpectedly we were forced to irrigate to hold the canopy.

Vinification/Wine Making

The fruit was sourced entirely from our single Gibbston estate. The fruit was whole bunch pressed followed by a cool fermentation. A portion of the wine was fermented in neutral oak to increase mouth feel.

Tasting Notes

The aroma shows typical Sauvignon Blanc characteristics. The palate is mouth filling and persistent showing minerality with flavours of melon and citrus. This wine exhibits the distinctive terroir of the vineyard site.

Awards

- *Gold at the 2008 San Francisco International Wine Competition*

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