



TASTING NOTES

Coal Pit Sauvignon Blanc 2008

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): 940
Rainfall: 564mm – May 2007 to April 2008
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
Vine Age: Planted 1994
Harvested: 5th May 2008
Total Harvest: 15 tonnes
Titratable Acidity: 7.1g/l
Alcohol: 12.1 %
pH: 3.22
Residual Sugar: 9.1g/l
Brix at Harvest: 23
Bottled: August 2008
Package: 12 x 750ml



Viticulture

A Sauvignon Blanc entirely grown in the Gibbston valley, on schisty alluvial soils. Trellised on a Scott Henry system to maximise light exposure, ripeness was further enhanced with hand leaf plucking. 2008 was an excellent vintage with a warm dry summer, allowing long hang time and secondary flavour development.

Vinification/Wine Making

The fruit was sourced entirely from our single Gibbston estate. The fruit was 100% destemmed followed by a cool fermentation. We used a Laffort X5 yeast to promote high varietal aromas and fermentation floral aromas.

Tasting Notes

Beginning with a classic gooseberry and floral nose, followed by a citrus and tropical fruit spectrum, this wine has a rich and textured pallet. The fruit is underpinned with minerality and passion fruit notes.

Reviews

Michael Cooper reviewed the wine as follows - "Estate-grown at Gibbston, this is a fresh, easy-drinking wine with a touch of complexity, generous, ripe, tropical fruit flavours and a smooth finish". This wine will be featured in Winestate Magazine in the March-April 2009 under "Michael Cooper's New Releases".