



LINDAUER SAUVIGNON
SPARKLING SAUVIGNON BLANC



TECHNICAL SPECIFICATIONS

MATURITY ANALYSIS AT HARVEST (TYPICAL)

BRIX:	Sauvignon Blanc 21.5° Brix
	Chardonnay 18.0° Brix
	Pinot Noir 18.5° Brix
TITRABLE ACIDITY: (as Tartaric Acid)	Sauvignon Blanc 9-12g/l
	Chardonnay 10.0g/l
	Pinot Noir 11.0g/l
pH:	3.1

GROWING CONDITIONS FOR LINDAUER:

Marlborough is the world's premier vineyard area for growing Sauvignon Blanc. The district lies in the shadow of two mountain ranges that provide a rain shadow effect enabling a long, cool, dry growing season with abundant sunshine. The result is Sauvignon Blanc grapes with intense flavours and crisp acidity, just perfect for making Lindauer Sauvignon. By contrast, Gisborne has the perfect climate for producing Chardonnay and Pinot Noir, with the ideal balance of fruit flavours and acidity required for a sparkling wine.

SOIL TYPE:

Sauvignon Blanc excels on a number of different soil types in Marlborough - from very stony soils to friable clays, all of which are free-draining. The Pinot Noir and Chardonnay components are grown predominantly on a heavier, moisture-retaining clay soil in the Gisborne region.

CLONAL/ROOTSTOCK SELECTION:

Clonally, the Sauvignon Blanc is mainly mass selected on a mix of five main rootstocks, these being SO4, 3309, 101/14, RG and Schwarzman. The preferred Chardonnay clone is Clone 6. This clone crops consistently and has large berries of even size on relatively loose bunches. The large berries increase the juice to skin ratio and so provide a fine juice/cuvée that's low in phenolics. The preferred Pinot Noir clone is Clone 10/5. It has similar attributes to the Chardonnay, producing large, even berries on relatively loose bunches.

WINE ANALYSIS

ALCOHOL:	12% v/v
RESIDUAL SUGAR:	16g/l
TITRABLE ACIDITY: (as Tartaric Acid)	6.8g/l
pH:	3.2

WINEMAKING DETAILS:

Grapes were harvested at an optimum balance between fruit, flavour, acidity and sweetness.

Sauvignon Blanc (85%):

The juice was fermented slowly in stainless steel, using selected aromatic yeast at cool temperatures to retain the very distinctive regional and varietal characters.

Chardonnay (14%)/Pinot Noir (1%):

The juice is fermented quickly under strictly controlled conditions followed by total malolactic fermentation.

The Sauvignon Blanc component is characterised by tropical fruit aromas and flavours as it is grown in some of the warmer areas of Marlborough. This is complemented and accented by a small amount of Chardonnay and Pinot Noir that has been bottle fermented for an average of 15 months. Once blended, the final wine is given a delicate sparkle.

OAK REGIME:

None

AROMA AND PALATE:

The wine is light straw in colour with green highlights. It displays vibrant fruit aromatics of passion fruit and gooseberry. The palate shows balance, both ripe fruit flavours and a tight, fresh acidity complemented by a lifted creaminess derived from the Chardonnay and Pinot Noir component.

CELLARING AND FOOD MATCHING:

Lindauer Sauvignon is designed to be drunk upon release and is best enjoyed whilst the fruit flavours are fresh and vibrant. It will add zest to any occasion.

THE LINDAUER RANGE

Lindauer is a range of bottle-fermented and sparkling wines of consistent, high quality that is unparalleled in the New Zealand marketplace. Lindauer's success lies in the careful assembly of the blend and the utmost attention to detail in the winemaking process.