

Julicher

Estate Sauvignon Blanc 2013

Julicher Estate (pronounced 'U-li-ka') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavors. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.

Region:

'Te Muna' means 'secret place' and the Te Muna Terraces are situated five km east of Martinborough village. The vine growing area is situated in the old Huangarua River path sheltered by the Aorangi Ranges

Terroir:

The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension of Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

Viticulture:

This wine is made from the Sauvignon Blanc grapes hand harvested from our estate block in Te Muna Road.

Winemaking:

The grapes were whole-bunch pressed without skin contact. The juice was then fermented at cool temperature in stainless steel tanks to preserve the freshness and varietal character of Sauvignon Blanc. A small portion of the juice (15%) was fermented in seasoned oak barrels. No malolactic fermentation. Minimal fining and sterile filtering before bottling.

COLOUR: Pale straw

AROMA: Fragrant with grapefruit, lime, mango and fresh passion fruit.

PALATE: Full-bodied and textured with flavours of citrus fruit and grapefruit, and a balanced crispy acidity.

FOOD MATCH: Perfect with seafood or chicken with rich cream based sauces or mild Asian coconut curries.

CELLARING POTENTIAL: For current drinking, but will age for 2-3 years. Serve chilled.

TECHNICAL SPECIFICATIONS

Harvest Dates:
8.-10.4. 2013

Harvest Analysis:
Brix 22, pH 3.20, TA 7.4 g/L

Bottling Date:
6.8. 2013

Wine Analysis:
Alc. 13.87%, pH 3.21, TA 6.9 g/L,
Residual sugar 0.15 g/L

