

# Metropolitan

WINES & SPIRITS

## Cape Campbell Wines Sauvignon Blanc 2006



### Product Information:

Appellation:	Marlborough, New Zealand
Vineyards:	Cable Station & Kernick
Clone:	M S
Harvest Date:	03/18/2006 - 03/29/2006
Brix at Harvest:	21.8
Residual Sugar:	3.9 g/L
pH:	3.29
T.A:	8.1 g/L
Bottling Date:	05/31/2006
Alcohol:	13.3%
Closure:	Stelvin
Winemaker:	Matt Thomson & Fiona Turner

### Winemaker Notes:

The spring and summer of the 2006 vintage was warm with settled weather. The autumn days were long and hot with cooler temperatures at night. The fruit for this wine was harvested from the Kernick vineyard in Rapaura – this vineyard consistently produces grapes with aromatic and rich tropical flavours. The balance came from the Cable Station vineyard, located in a very new region south of the main Wairau Valley. The Cable Station vines provide contrasting yet complementary citrus and herbaceous characters to the more tropical Rapaura fruit. Harvested on a cool morning the fruit was quickly transported to the winery for processing and cooled to retain fruit intensity. Selected yeasts and a cool fermentation were chosen again to retain these flavours. Once through fermentation the wine was stabilised and prepared for bottling under a screwcap.

### Tasting Notes:

Pale straw in colour with a green hue. The nose has lovely citrus and gooseberry notes which integrate well with white peach and guava. There is good fruit weight on the palate, with the tropical peach and guava mingling with citrus and gooseberry mineral notes. This is a fuller bodied style of Sauvignon Blanc. The clean racy acidity leaves a long lingering finish.

# *Metropolitan*

WINES & SPIRITS

## **Supplier Information:**

Cape Campbell Wines is owned and operated by Murray and Daphne Brown, who were farmers that moved north to Marlborough from the southern part of New Zealand's South Island in 1979. Through discussions with landowners and other grapegrowing pioneers, they planted some of the first grapes in the region on the stony Rapaura soils. Since then Murray and Daphne have continued to grow grapes and founded the highly regarded Cairnbrae wine label and a very successful Cellar Door and restaurant. Never to sit still the Browns sold the Rapaura vineyard and label and formed Cape Campbell Wines in 2000.

Requiring more land Murray saw the potential for grape growing in the arid landscape of the Blind River area on Cable Station Road, south of Seddon and the Awatere Valley. The only hindrance was the lack of water (an annual rainfall of just 400mm compared to the Wairau Valley's 850mm). The Blind River Irrigation Scheme was thus formed by the Browns and some innovative neighbours, and a five acre dam was created for the vineyard and local flora and fauna. The scheme has the capacity to irrigate over 1000 hectares of land, including an amazing 400 hectares of grapes planted since the Cable Station vineyard was planted. Still considered one of the early pioneers the Browns have proved they are still innovators in grape growing and wine producing.

Cape Campbell is proud to also have five long-term contract growers supplying grapes to the company. This allows the winemaking team to have various blending options from the unique characteristics of the different vineyards. Winemaking is handled by the highly acclaimed Kiwi-Oeno consultancy team, headed by Matt Thomson, who has become one of New Zealand's leading winemakers.

The company specialises in Sauvignon Blanc, Chardonnay, Riesling, Pinot Gris, Gewurztraminer, and Pinot Noir with 'Limited Edition Reserve' wines made when exceptional grapes and wines are produced. Cape Campbell is sold in New Zealand and around the world. Recent success includes winning the International Chardonnay Trophy and New Zealand Chardonnay Trophy at the International Wine Challenge in London. Cape Campbell believes there is an equal share of craft, skill and innovation involved in their vineyards, winery, and marketing, and that this creates unique wines with intensity and style to be discovered and enjoyed almost anytime.

For additional information please visit [www.capecampbell.co.nz](http://www.capecampbell.co.nz).