



# SISTERS RIDGE

2015  
North Canterbury Sauvignon Blanc

New Zealand Wine

## Flavor Profile

Our distinctive Sauvignon Blanc flavour profile pushes the boundaries of what is considered typical of New Zealand wine. An aromatic Sauvignon Blanc, the aromas combine lime citrus fruit with cut grass herbal characteristics. On the palate the wine is dry but very fruity; quite full-bodied, and finishes with green bell pepper and grapefruit-like acidity.

## Winemaker Notes

2015 was an exceptional vintage. Good but moderate flowering led to an even fruit set. The growing season started off relatively wet, but by early November the first signs of a prolonged drought were evident. Balanced crops and sufficient soil moisture kept good and controlled growth during the season. Summer was warm and dry, and this was followed by an exceptionally dry autumn. Due to the warm dry weather, harvest occurred about two weeks earlier than normal in superb picking conditions of cool nights and warm days. The Sauvignon Blanc fruit obtained very good natural sugar levels and balanced acidity. The wine was fermented with a variety of neutral and aromatic yeasts. Separate components were aged on lees for eight months prior to blending and bottling.

## The Perfect Match

Pair our Sauvignon Blanc with shellfish, chicken dishes and especially a good attitude.

## For The Aficionado

Planted 2004-2006                      84464 vines  
9 blocks                                      @2.4x 1.5 metres  
38.0 hectares

The majority of the Sauvignon Blanc is planted on the most Northern part of the vineyard and from the most fertile and vigorous parts of our Sauvignon Blanc blocks. What this has led to is a wine with much more focus on the green grass and bell pepper side of this varietal, with more fruit and less texture.

All of our Sauvignon Blanc is hand-thinned and machine harvested before it is pressed into juice on site. The planted clones are a mix of University of California Davis (UCD) 1 and Mass selection (MS) on a mix of 101-14, 3309 and Schwarzmann rootstock, with a quarter of the vines Bordeaux clones BDX 316 and BDX 317, on Riparia Gloire rootstock. The Bordeaux clones tend to give a definite lift to Sauvignon Blanc flavours, with less cut grass and more tropical flavours providing a more artisan style, balanced, elegant wine which complements a range of foods.

## USA

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## Appellation

North Canterbury

## Analysis at Bottling

Alcohol 14.4%  
TA 6.8 g/L  
RS <1 g/L  
pH 3.23

## Bottled

March 2016

## Production

3000 cases

