

Julicher

Estate Sauvignon Blanc 2015

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:

100% New Zealand sustainably farmed, Julicher Estate produces single vineyard wines from the celebrated soils of Martinborough's 'secret valley' of Te Muna. A naturally low-yielding vintage due to variable spring weather, our 2015 wines demonstrate an intensity of both flavour and structure due to our hands-on vineyard and winemaking philosophy.

Winemaking:

The grapes were whole-bunch pressed with short skin contact. The juice was then fermented at cool temperature in stainless steel tanks to preserve the freshness and varietal character of Sauvignon Blanc. Small batch was fermented in old French barrels with native yeasts. No malolactic fermentation. Unfined and sterile filtered before bottling.

COLOUR: Pale straw.

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

PALATE: Full-bodied and complex wine with flavours of tropical fruit and grapefruit, and a balanced acidity.

TECHNICAL SPECIFICATIONS:

Variety & Clones:
100% Sauvignon Blanc

Harvest Dates:
7 - 11 April 2015

Harvest Analysis:
Brix 21.7 - 22.2, pH 3.05 - 3.22,
TA 5.7 - 7.2 g/L

Bottling Date:
15 October 2015

Wine Analysis:
Alc. 12.75%, pH 3.10, TA 6.7 g/L
Residual sugar 1.65 g/L

ALLERGENS: Contains sulphites

ACCOLADES:
4.5 stars, 91 points Wine Orbit Oct 2017

