

# Dancing Water

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## Dancing Water, Single Vineyard, Awatere Valley, Marlborough, Sauvignon Blanc 2007

<i>Variety.</i>	<i>WINE NOTES.</i>
Sauvignon Blanc	<i>Vinification.</i>
<i>Region.</i>	Select pressings were taken from two parcels within the vineyard and underwent separate fermentation.
Marlborough, New Zealand	Only the first 500 litres/tonne was used and allowed to settle for 2-4 days at 8-10°C. The must was racked and inoculated with selected yeast strains. Fermentation Period: 30 days first pick & 26 days second pick.
<i>Sub-region and Viticulture.</i>	Fermentation Temperature: 14-18.5°C first pick & 13.5-19.0°C second pick.
100 % Awatere Valley, single vineyard, canopy training is by standard vertical shoot positioning (VSP), 2.5 x 1.5m density, young vines, pruned to two canes.	<i>Wine Analysis at Bottling.</i>
<i>Yield.</i>	pH 3.36
Average of 2 tonne/acre	T.A. 7.5 g/l
<i>Harvest Dates.</i>	Residual Sugar 3.5 g/l
Two picks, both morning harvest, 3-4am, 25 March & 10 April 2007	Alcohol 12.7%
<i>Brix at Harvest.</i>	Bottling Date: 15th August 2007
First pick; 25 March at 20.1	<i>Tasting Notes.</i>
Second pick; 2 April at 22.0	The appearance is brilliant pale straw with a hint of green. The aroma is multi level with pungent passion fruit, guava and citrus fruit aromas with underlying notes of flint, mineral and green capsicum. This transfers to the palate in an elegant integration of mineral, ripe citrus, tropical fruit flavours and a crisp acidity.