



Tupari

2014 Sauvignon Blanc
'BOULDER ROWS'

AWATERE VALLEY
MARLBOROUGH NEW ZEALAND

Region: Awatere Valley, Marlborough,
New Zealand.

Style: Dry, mineral and fragrant.

Colour: Pale yellow.

Aroma: A fresh burst of passionfruit
completed by a savoury
"struck match" character.

Palate: Passionfruit and a distinct mineral
quality are complemented by the long
and creamy palate. Perfectly balanced
with a refreshing acidity

Cellaring: This wine is ready to drink now and
over the next 4 years

Analysis:

Alcohol	13%
TA	6.7g L ⁻¹
Brix	22.1
RS	2.0g L ⁻¹

Harvest date: 12th April 2014

Bottling date: 27th February 2015

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Sometimes vintage conditions allow us to create innovative wines, expressing the versatility of a well known varietal.

Pioneering winemaker Glenn Thomas chose to create this barrel fermented Sauvignon Blanc using the grapes from 'Boulder Block,' in 2014, a classic warm Marlborough season that allowed perfect ripening

'Boulder Block' is the lowest of the Tupari vineyard terraces, sitting only 4m above the river bed. The rows are lined with the greywacke boulders that make up the soil strata. The river rocks & gravels topped by a thin layer of silty loam provide a warm environment, which means early ripening and smaller berries with concentrated flavours. The healthy canopy creates rich passionfruit flavours, and low cropping techniques ensure that these flavours are maximized in each grape.

As the 2014 harvest approached Glenn was in the vineyard tasting grapes to ensure we picked when the optimum passionfruit, stone fruit and ripe citrus flavours were showing, whilst still maintaining fresh acidity. At the winery, we carefully managed the juice in a high grape solids fermentation. Fermentation occurred in 100% old French barrique's and the yeast strains were specially selected for gentle fermentation. Malolactic fermentation was avoided to maintain the classic freshness of Sauvignon Blanc. The wine was left in the barrels with fermentation lees and grape solids while it aged, for 10 months prior to bottling.

The Tupari 'Boulder Row's' Sauvignon Blanc is distinguished by a creamy texture and attractive secondary characters derived from the fermentation. This alternative style of Sauvignon Blanc exhibits multi layers of flavours, passionfruit skin and attractive/alluring/delightful minerality, resulting in a textural experience that retains the freshness and fruit this variety is famed for.

Food match

A pleasing compliment to many seafood dishes, try glazed tuna with citrus. On a different note, pasta or white meat dishes accompanied by a creamy sauce and fresh asparagus spears.

Cheese match:

Triple cream or ripened brie



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