



Launched in 2004, Locharburn is a Central Otago venture realising the dream of owners Chris and Jenny Hill. The family vineyard is planted on terraces near the top of Lake Dunstan in Cromwell Basin. It bears the name of the stream their vines and home overlook. All Locharburn wines are crafted from grapes grown on this fully sustainable, single vineyard. These characterful wines express the unique microclimate of the Locharburn vineyard, along with the passion and hands-on care that go into their making.

## LOCHARBURN CENTRAL OTAGO SAUVIGNON BLANC 2012

This wine shows attractive lifted fruit aromas of gooseberry, citrus and tropical fruit with a hint of herbaceousness – typical of Central Otago Sauvignon Blanc. These characters follow through on the palate, which has good weight and texture, persistent fruit and a pleasant mineral consistency. The wine has a hint of spiciness from partial fermentation in oak, making it ideal to enjoy with food.

### VITICULTURE

At Locharburn, we believe careful canopy management is essential for producing high quality fruit. This includes early season shoot thinning, leaf plucking around the fruit zone and careful management of irrigation. Fruit thinning after flowering enables us to achieve desired yields and optimum fruit quality. Harvest is by hand and usually runs from early April to early May.

### WINEMAKING

The fruit was hand picked and then whole-bunch pressed and settled overnight before it was fermented at 15 to 17° C to retain its freshness and intensity. The wine had a partial ferment in older French oak barrels (35%) to add complexity, weight and texture rather than oaky flavours. After three weeks fermentation, the wine was held on fine yeast lees for two months to add richness. Once the yeast lees settled out, the wine was racked and prepared for bottling

### TECHNICAL INFORMATION

Clones	MS
Vine Age:	5 years
Soil:	Sandy loam, light, free draining
Rainfall:	220-300 mm per year
Elevation:	260 metres above sea level
Harvested:	March 2012
Brix at Harvest:	24° Brix
Residual Sugar:	5 grams per litre
Titrateable Acidity:	9 grams per litre
Alcohol:	12.5 %
Bottled:	Aug 2012
Package:	12 x 750 ml

