



2015 TENZ-SAUVIGNON BLANC TOM EDDY NEW ZEALAND

Vineyard Information:

Vineyard Locations: 60% Awatare, 40% Cloudy Bay Himmerichs Rd
Soil Type: sandy loam
Grapes: 100% Sauvignon Blanc
Vintage: 2015
Canopy Management: Trimmed and leaf plucked once
Trellis Type: Vertical Shoot Positioning
Irrigation Method: Drip Emitter
Vineyard and Winery are Sustainably Licensed in New Zealand

Harvest Information:

Yield at Harvest: 4 Tons per acre (8 Tonnes per hectare)
Brix at Harvest: 22

Winemaking Information:

Fermentation Medium: 100% Stainless Steel
Fermentation Temperature: 13 °C
Skin Contact: Some

Finished Wine:

Bottled: September, 2015
Alcohol: 12.0%
Production: 1086 cases

Winemaker's Notes:

TENZ is a winegrowing partnership between the Eddy Family and numerous single vineyard growers. In the drought year of 2015, careful planning to blend grapes from well-irrigated vineyards of solid pedigree made the difference to produce wines of balance and character. All lots produced were carefully blended for optimum complexity, but not every lot was used. Careful monitoring through



fermentation revealed that some lots peaked early. These wines were not chosen for TEN2. Tom kept the most vibrant lots with wild, tropical notes that seemed to work best for long-term bottle bouquet.

Tom's tasting thoughts

An intense grapefruit bouquet bursts from the glass commingling with enticing aromas of passion fruit and gooseberry. The understated but luscious guava and quince round out the aromatic complexity and delight the palate with a reminiscence of sweet tart candy. The mouth-watering acidity, characteristic of New Zealand Sauv Blancs, artfully balances the wine's mouth-feel with a long finish that enhances the fruit and leaves an elegant minerality in its wake. The wine's complement of flavors and zesty acidity augment an array of foods, so order up some oysters or some succulent fish and wash it down with an offering from half-way around the world!