



2013 TENZ-SAUVIGNON BLANC

TOM EDDY NEW ZEALAND

Vineyard Information:

Vineyard Location Home Ranch: Wairau Valley
Soil Type: Alluvial and stony loam. Awatere.
Grapes: 100% Sauvignon Blanc
Vintage: 2013
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: 22.5

Winemaking Information:

Fermentation Medium: 100% Stainless Steel
Fermentation Temperature: 13 °C
Yeast: X5 and VL3
Skin Contact: Some

Finished Wine:

Bottled: September, 2013
Alcohol: 13.0%
Production: 812 cases

Winemaker's Notes:

TENZ is a winegrowing partnership between the Eddy Family and single vineyard grape growers. Tom's goal was to modify Kiwi stereotypicality and add his own stylistic preference of lightness and drink-ability to the typical fruit forward Kiwi Sauvignon. This was accomplished with careful changes in winemaking and viticulture methods more typical for Napa Valley, including picking late with slightly longer hang times and extended fermentation time.

Tom's tasting thoughts

Intense aromatics explode from the glass exhibiting an abundance of enticing fruit aromas. The powerful bouquet displays fresh grapefruit, passion fruit and gooseberry with understated but luscious guava and quince that round out the fragrant complexity and delight the palate. The mouth-watering acidity, characteristic of New Zealand Sauv Blancs, artfully balances and cleanses the palate as the long finish 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 apps and enjoy this offering from halfway around the world!

