



Ara

RESOLUTE SAUVIGNON BLANC 2015

INTRODUCTION

Ara defines our philosophy. It is Māori for pathway and captures our journey and connection with our Marlborough home.

Sitting on the edge of the world Marlborough's extreme climate can present challenges. However, our winemaking and viticulture teams embrace challenge – and use it to create intensely flavoured wines that illustrate our 'Ara' or path on the edge of the world.

Ara Resolute is crafted from a few hand-selected rows within our vineyard in Marlborough's Lower Wairau Valley. The fruit benefits from specific oak and ageing to create Ara's iconic wine. Resolute is our purest expression of place.

Code: N/A - \$150

HARVEST & WINEMAKING

All fruit was hand harvested on the 20th & 25th of April 2015. Average sugar levels were 23.5 brix.

Whole clusters from individual blocks were gently whole bunch pressed. The juice was only settled for 24 hours, then split into two portions, one tank fermented at a relatively fast rate between 16 and 18c; the balance of the juice was fermented in small stainless steel barrels and french oak puncheons with an indigenous yeast ferment at ambient temperature, allowing good fermentation dynamics, greater complexity and greater proportion of lees to wine contact.

Both portions were aged on lees for an extended period of 8 months prior to blending, then gentle and traditional fining. The wine was bottled after approximately 9 months.

TASTING NOTES

Ara RESOLUTE Sauvignon Blanc 2015 – Wild fermentation adds an extra dimension of subtle power behind the lifted ripe aromatics in this hand harvested Sauvignon Blanc.

Intense Yellow fruits with aromatic smoked herbs and white blossom are integrated with a subtle minerality. This purity flows onto the palate and the wild ferment characters on help increase the fullness and complexity of this already intriguing wine, resulting in a wine with concentration, focused structure and individuality.

ONE
PLACE.
PURE
ENJOYMENT.

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TECHNICAL SPECIFICATIONS

| | |
|------------------------|------|
| Alcohol content (%v/v) | 13.5 |
| Titrateable acidity | 7.2 |
| pH | 3.3 |
| Total sugars (g/L) | <2 |

