

Piko Sauvignon Blanc 2006

Marlborough, New Zealand



100% Sauvignon Blanc, with a nose displaying abundant aromas of fresh tropical fruits with hints of gooseberries and bell peppers. The palate is fresh and lively, round and full, showing rich concentration with a persistent finish. Pairs wonderfully with white meat and fish dishes, and also makes a great aperitif.

The 2006 growing season provided fresh and concentrated flavors in the grapes from 16-year old vines planted in alluvial gravel over clay and sand. Piko's viticulturist and winemaker believe that aggressive vineyard management is the only way to ensure top quality wines. To that end, the vineyards use vertical shoot position trellising systems, leaf plucking, shoot and fruit thinning, and constant water management.

The winery then went to remarkable lengths to ensure quality in the bottle. The fruit was harvested in the cool of the night and transported immediately to the winery for gentle processing. The juice was cool fermented for 17 days and kept in contact with its lees for 3 months.