

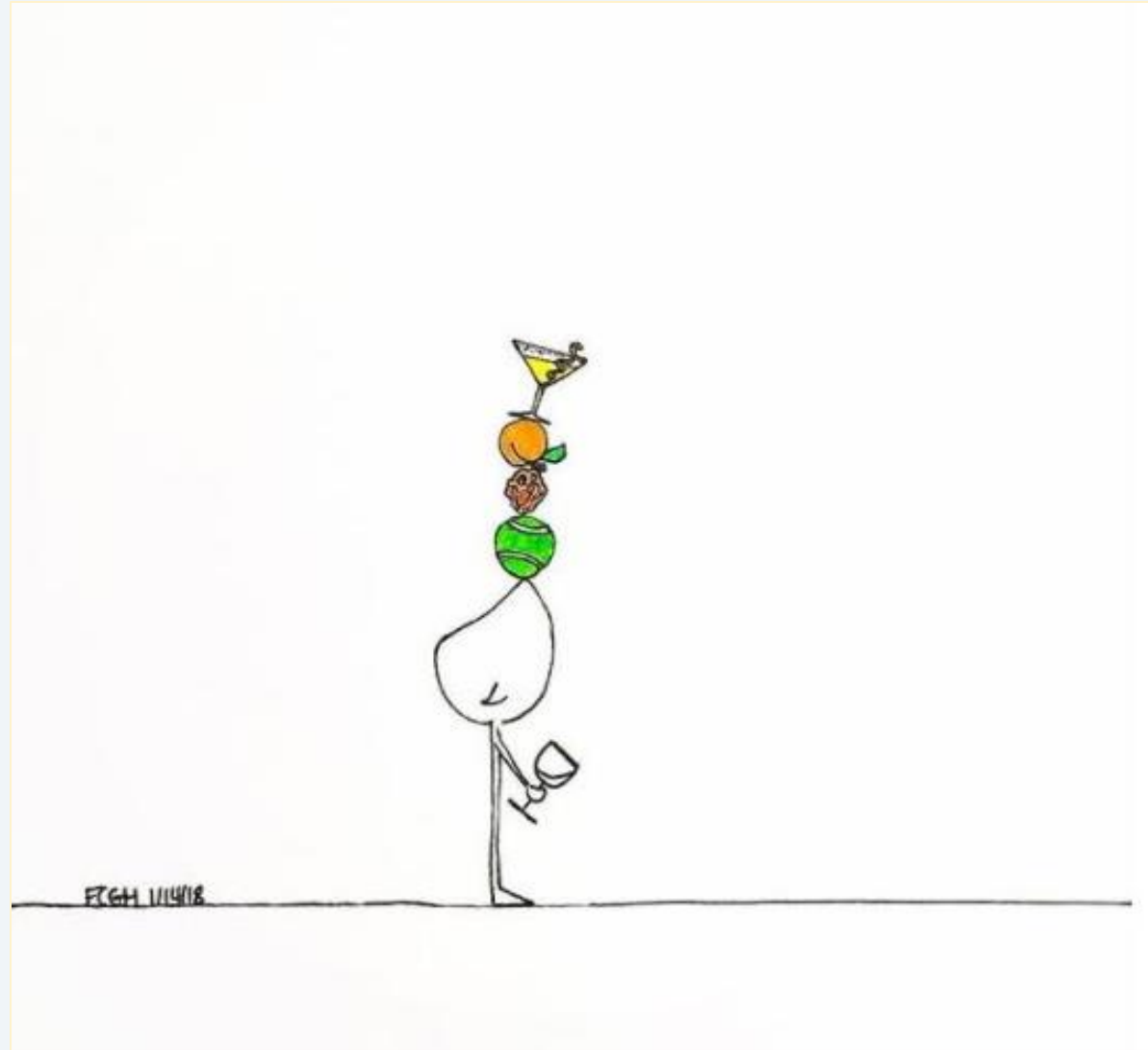
Cat Pee By Any Other Name Would Smell As Sweet

UNDERSTANDING MARLBOROUGH
SAUVIGNON BLANC

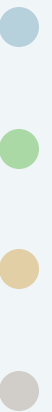


"Apricot, peach pit,
lemon drop, and
tennis ball on the
nose."

- @christinehavens, Dr. Pauly-Bergweiler,
Wehlener Sonnenuhr, Riesling Spätlese, 2014

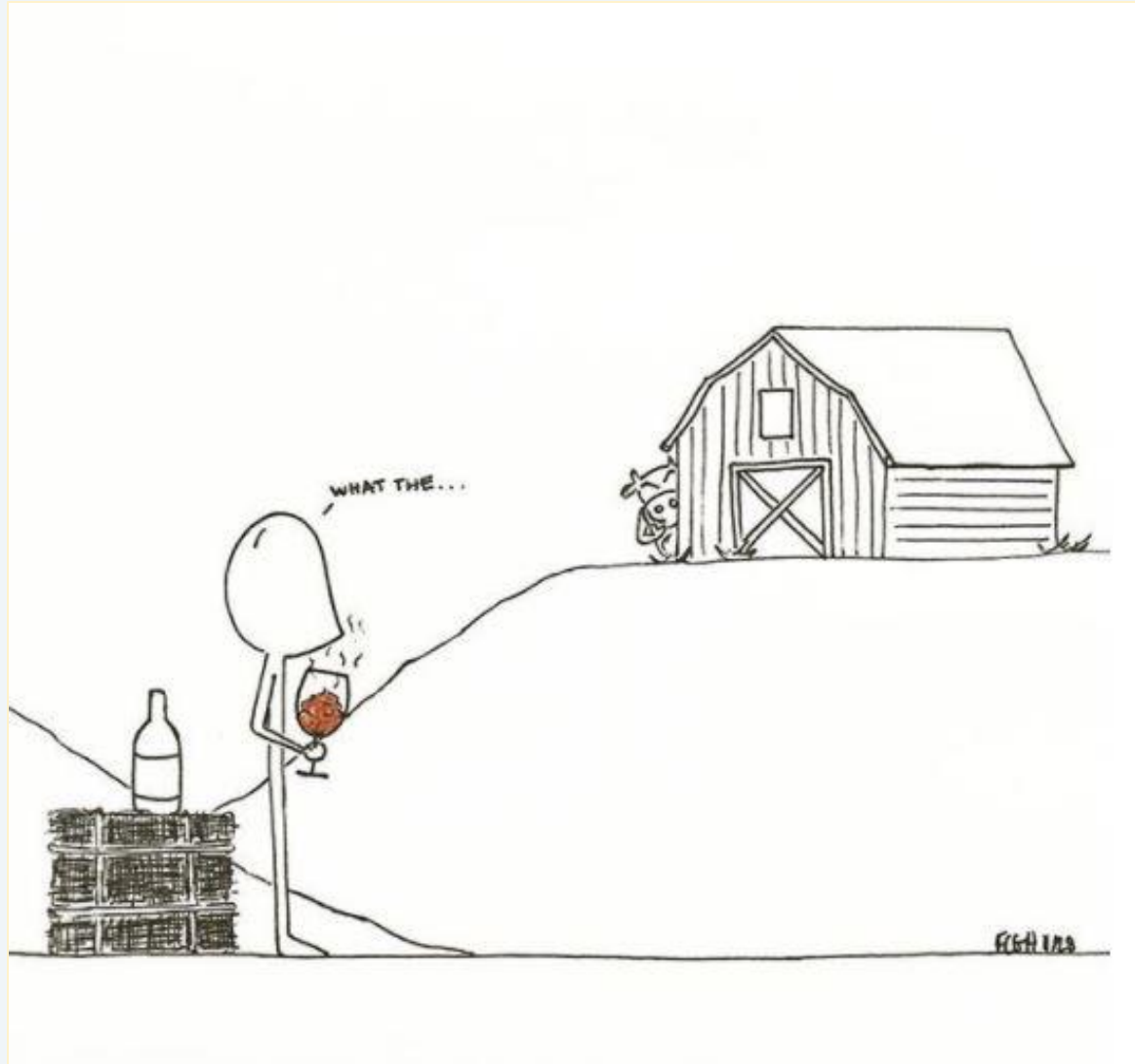


@freshcutgardenhose

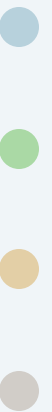


"The nose is pure barnyard. A cow just sh*t in my glass when I wasn't looking."

- Ron R (via @delectable),
Château Lynch-Bages, Pauillac Grand Cru Classé, 1988



@freshcutgardenhose



Our Agenda



Self-Reflection



New Zealand



Introduction



Marlborough and Its Subregions



Sauvignon Blanc Origins



NZ Sauvignon Blanc Programme



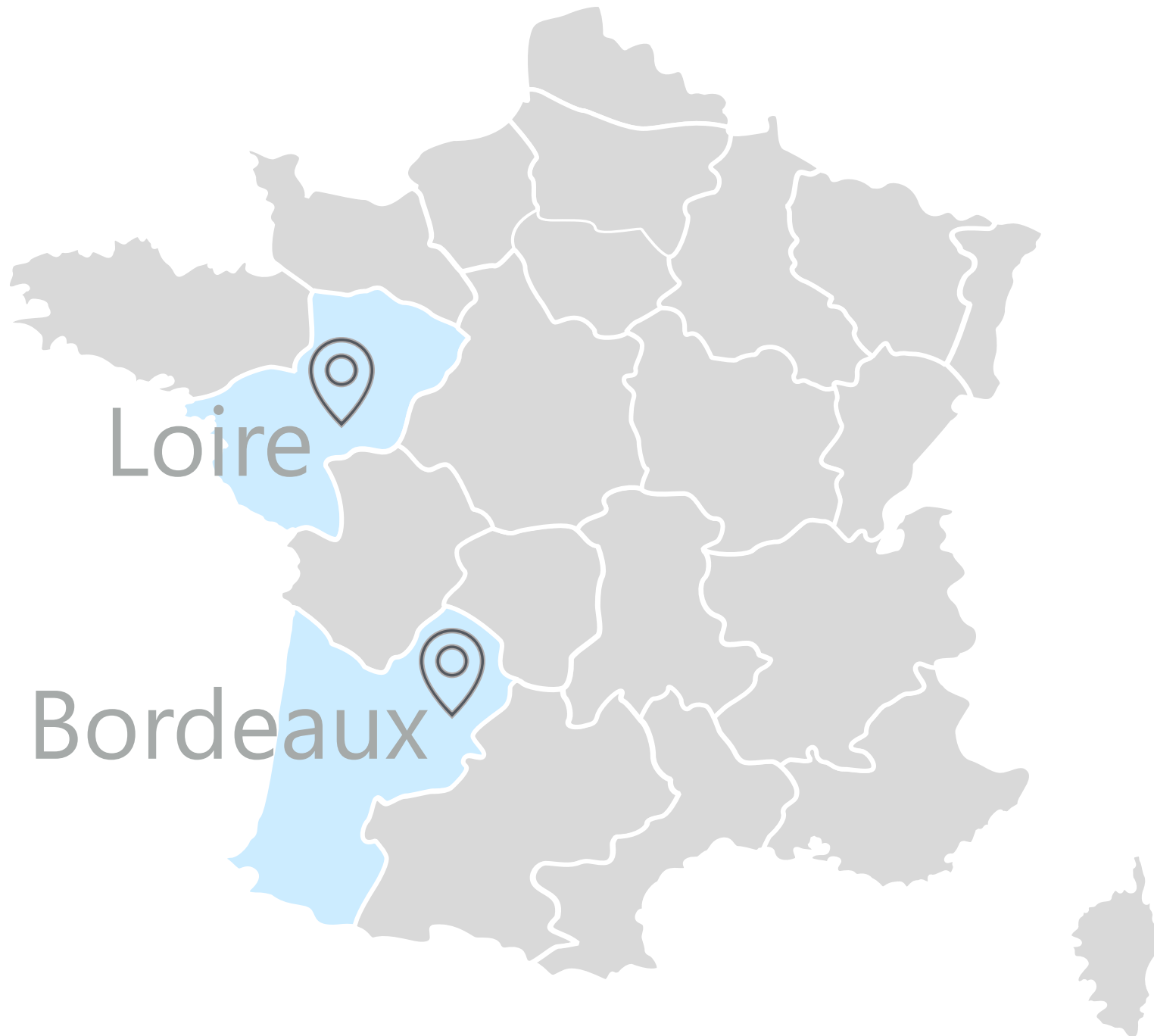


Sauvignon Blanc

SAUVIGNON BLANC



“Sauvage”



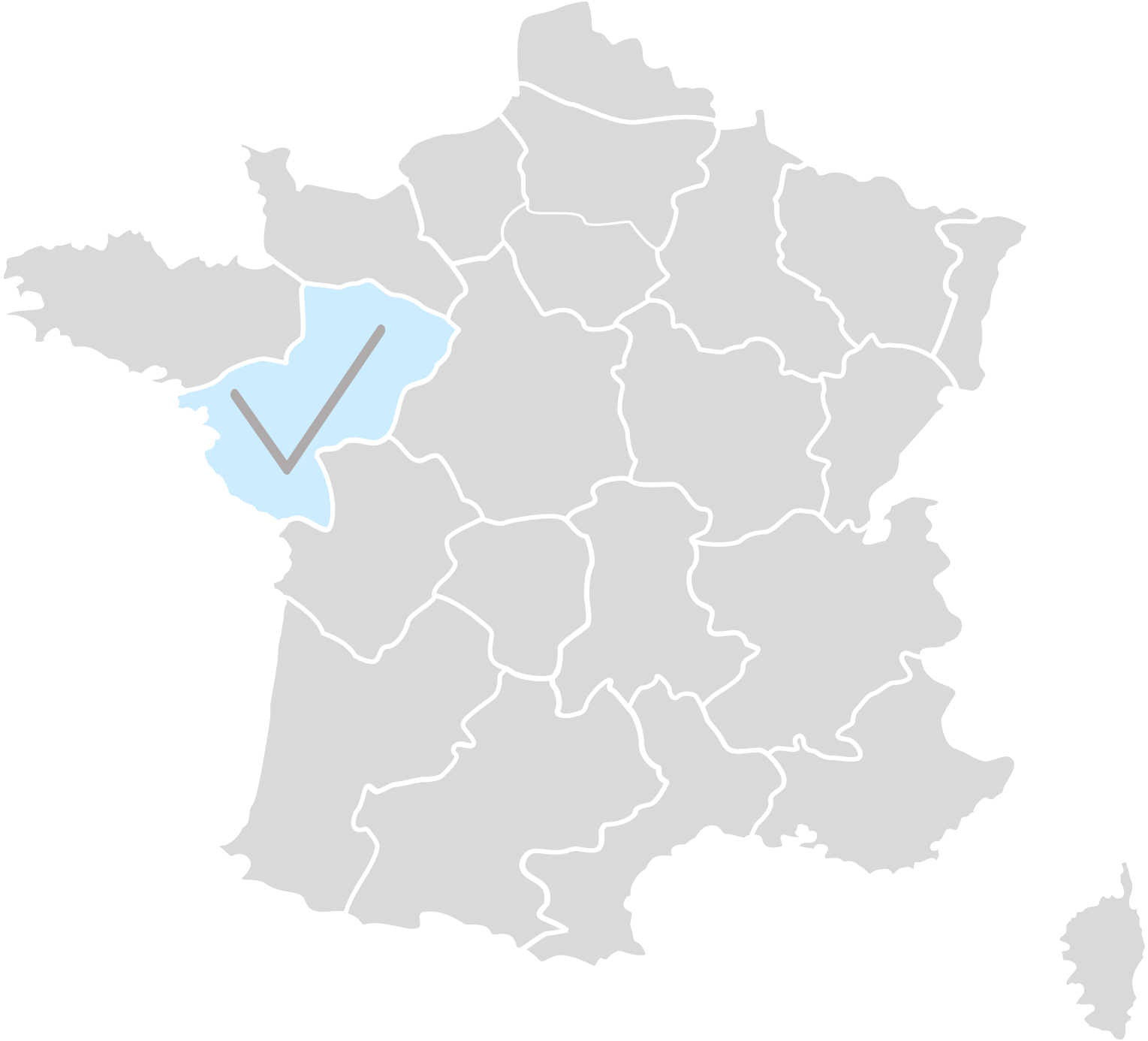
Loire

Bordeaux

Savignin Blanc



Cheinin Blanc





Attitude by
Pascal Jolivet
Sauvignon
Blanc 2016





Characteristics

Prefers cool - moderate climates

Pungent aromatics and intense flavors

High levels of refreshing acidity

Most consumed young

Most have no oak

Cooler Climate



Moderate Climate







NEW ZEALAND

Abel Tasman sights the South Island

1642

1769

James Cook explores coastline

British missionaries arrive;
first grapes planted soon after

1815

1841



New Zealand established as a British Colony

New Zealand gains its independence



1907

1969



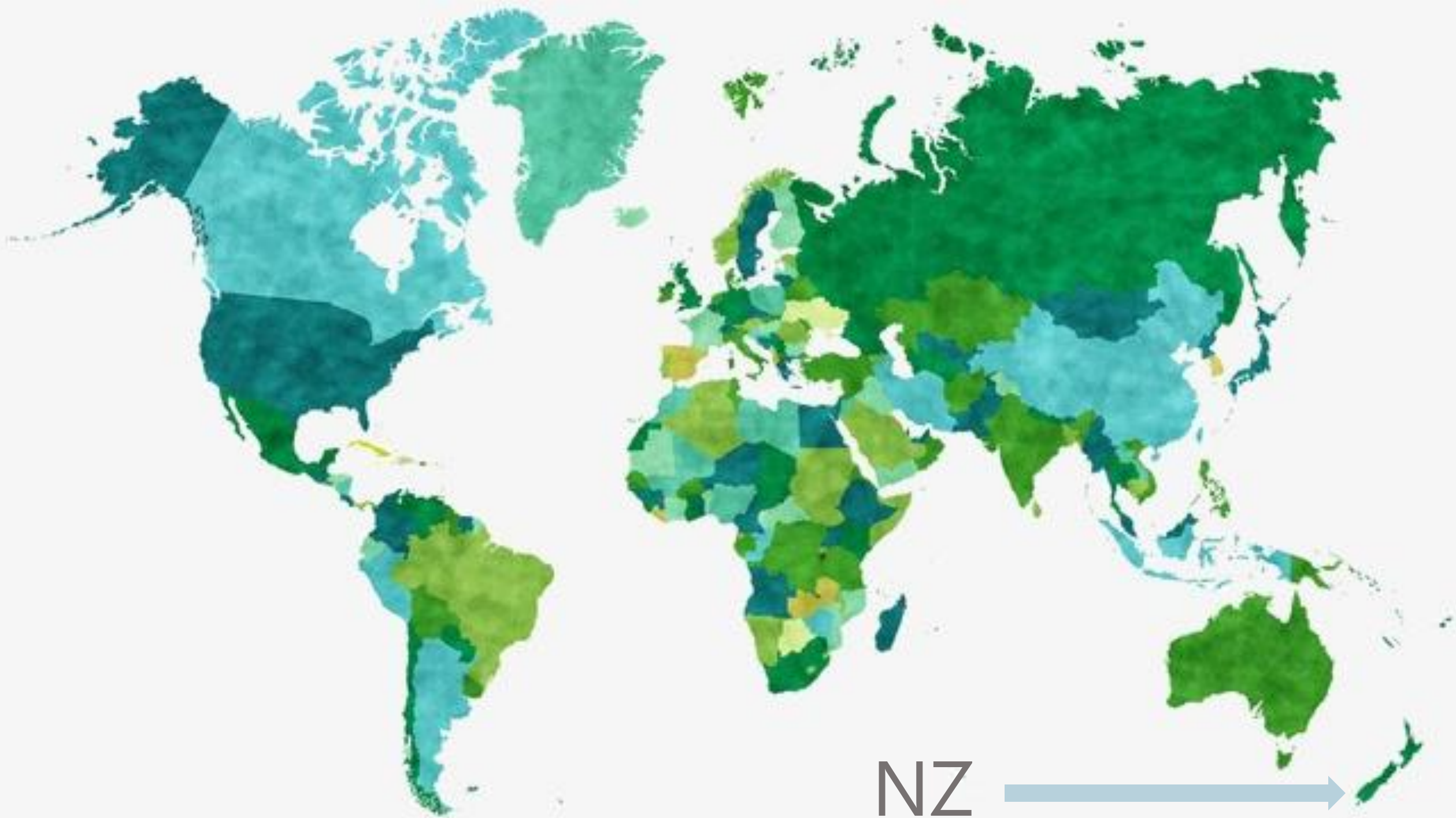
First New Zealand Sauvignon Blanc vines planted in Auckland by Ross Spence of Matua

First Marlborough Sauvignon Blanc
planted by Montana (now Brancott Estate)

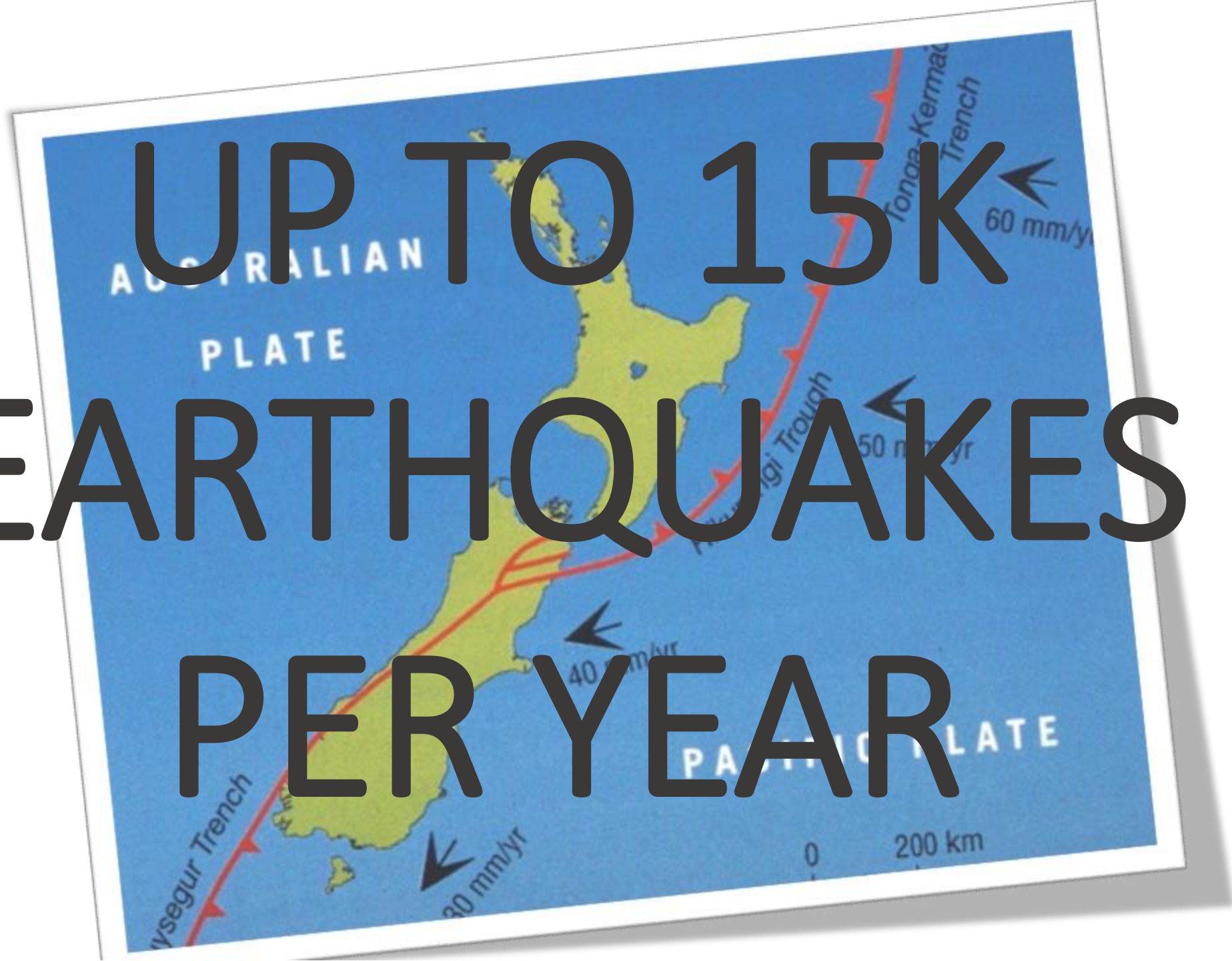
1975

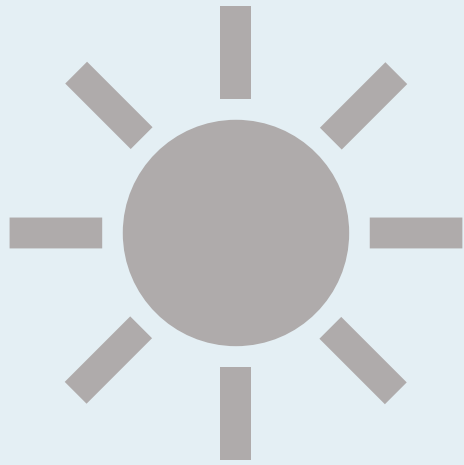


Today



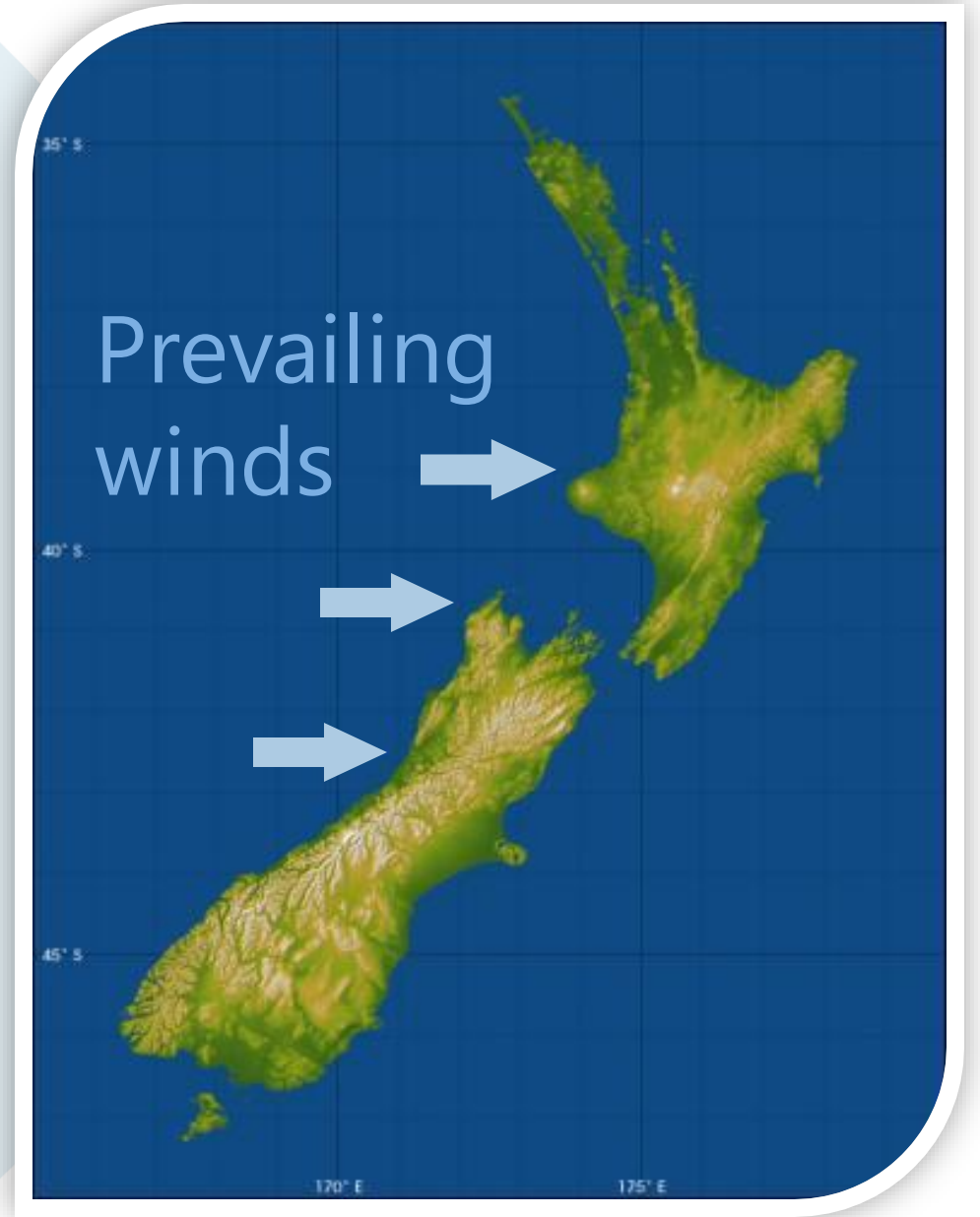
UP TO 15K
EARTHQUAKES
PER YEAR





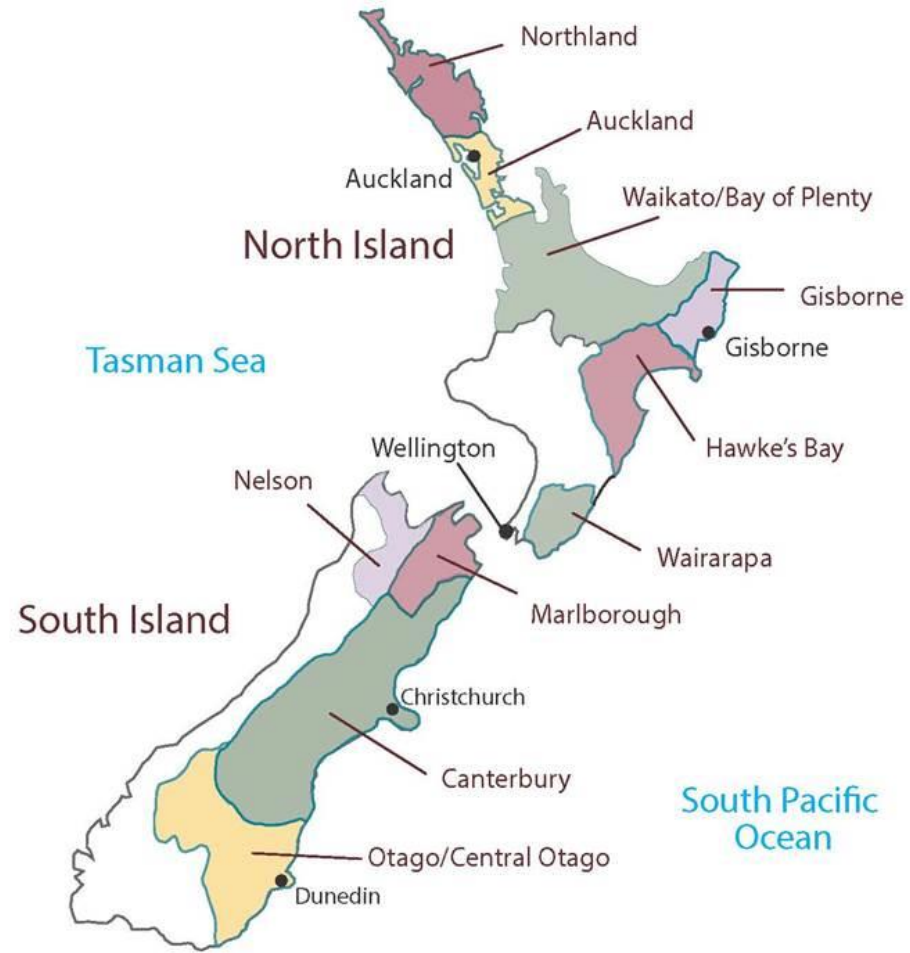
Intense UV rays
and sunshine

Green and
unpopulated



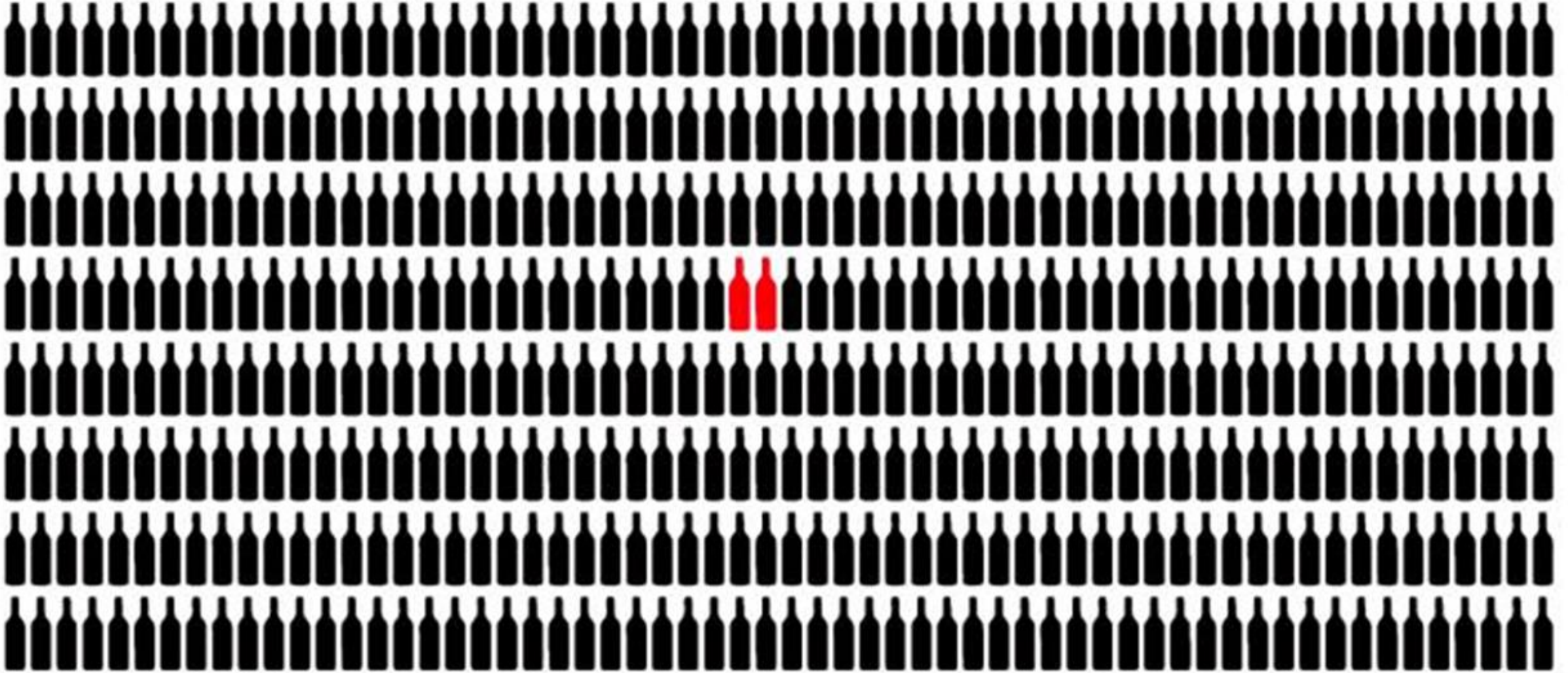


Major Wine Regions of New Zealand



Copyright: The Society of Wine Educators 2016

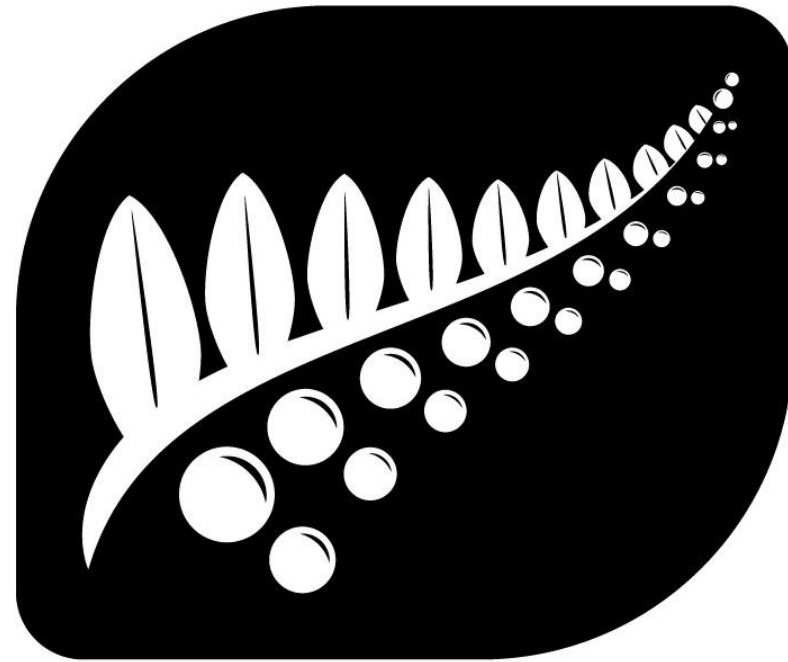
.05% of entire world wine production



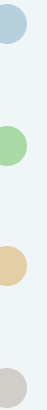
Highest average price in major world markets

NEW ZEALAND

SUSTAINABLE



WINEGROWING





So, what makes
New Zealand
wine special?

Product of
clean, green
land

Major New
World cool-
climate
producer

Quality vs.
quantity
focus

A scenic landscape featuring a lush green vineyard in the foreground, a line of trees and a small house in the middle ground, and a range of rugged, brown mountains under a clear blue sky in the background.

MARLBOROUGH




Marlborough

Northeastern tip of **South Island**

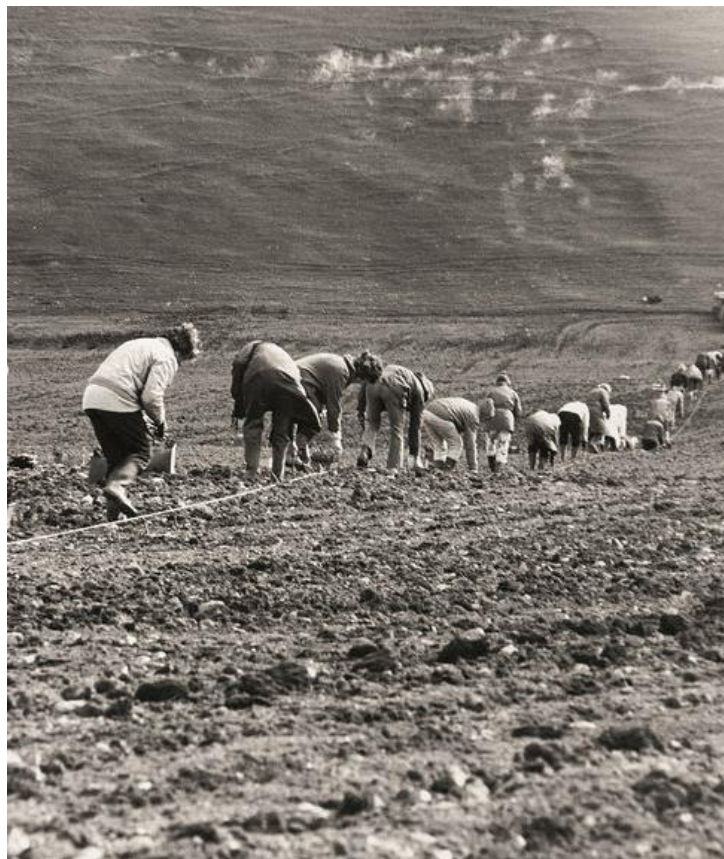
2,448 sunshine hours/year

27 inches rain/year

High diurnal temperature range



How did
Sauvignon
Blanc come to
Marlborough?



1975: Frank Yukich of Montana (now Brancott Estate) planted first Sauvignon Blanc near Bleinham

1980: First vintage released

1990: won the Marquis de Goulaine trophy for top SB at International Wine and Spirit Competition

"In the early 1970s the conventional wisdom in the New Zealand wine industry was that wine grapes would not ripen in the South Island. Montana Wines disregarded that 'wisdom' and planted vines in Marlborough on a grand scale in 1973.

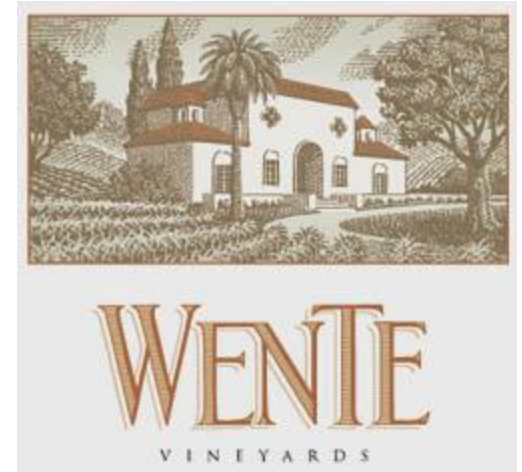
Included in the first plantings was the very little known variety Sauvignon Blanc. That one decision by Montana Wines ultimately proved to be one of the most momentous decisions ever taken in the New Zealand wine industry.

It brought together a place and a variety that combined to produce one of the great global wine styles – Marlborough Sauvignon Blanc.

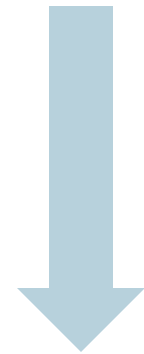
It was a decision that forever changed New Zealand wines' place in the world."

Philip Gregan (CEO, New Zealand Winegrowers)





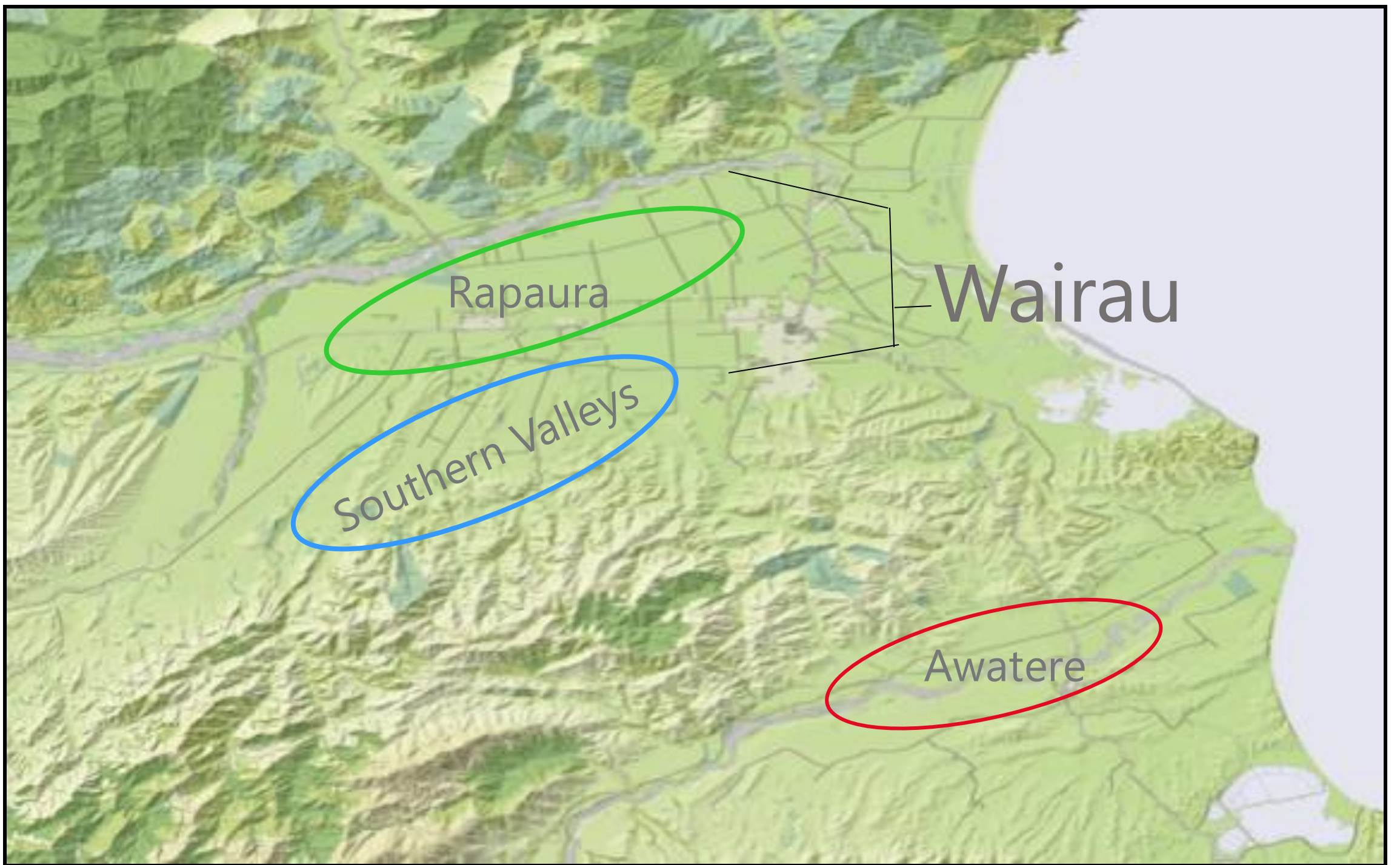
Clone UCD1



UCDAVIS



Brancott Estate Sauvignon Blanc 2017



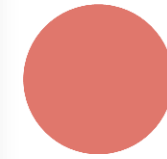
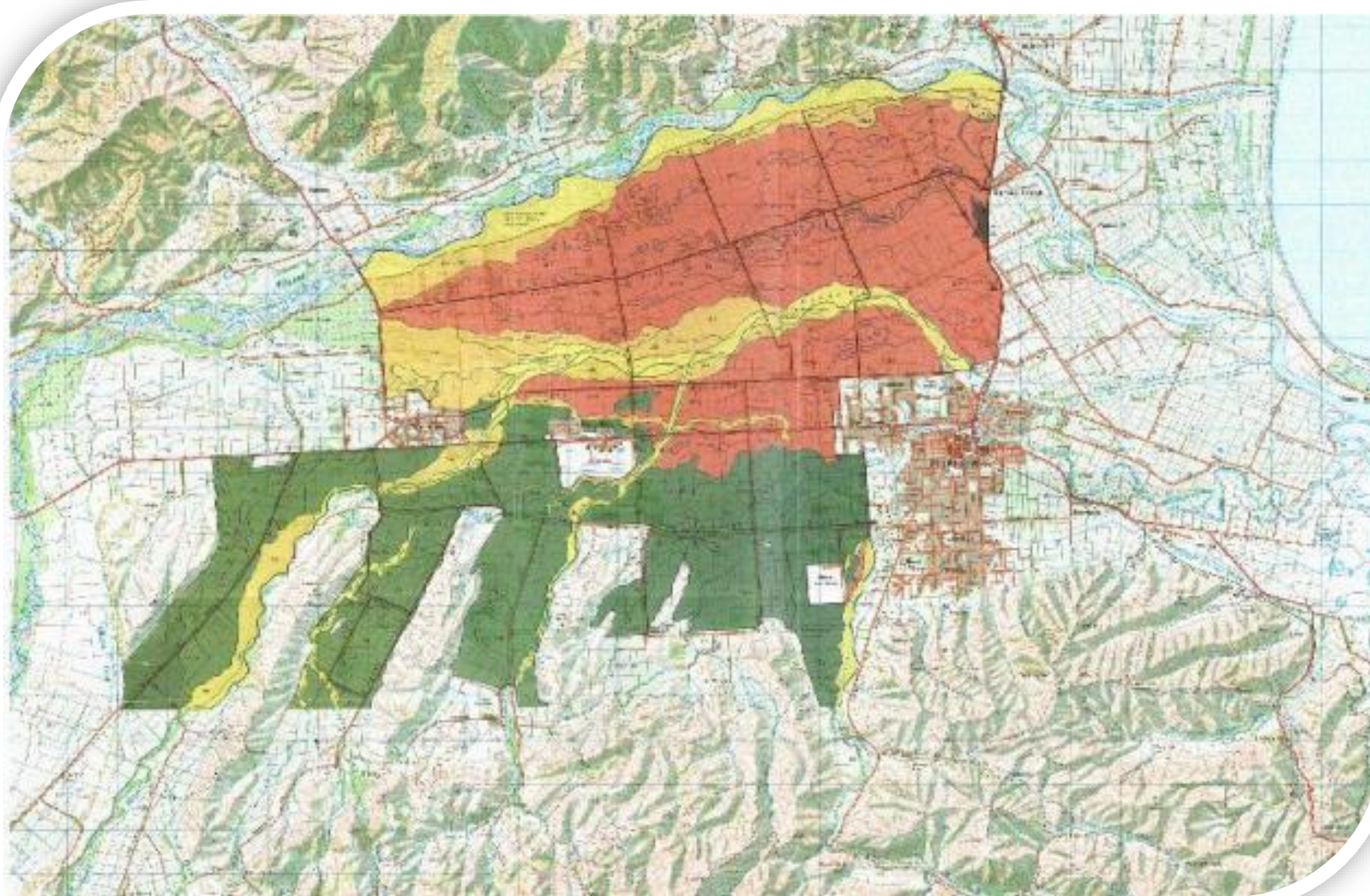
Rapaura

Southern Valleys

Wairau

Awatere

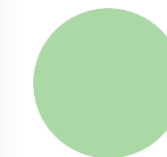
Soil Types



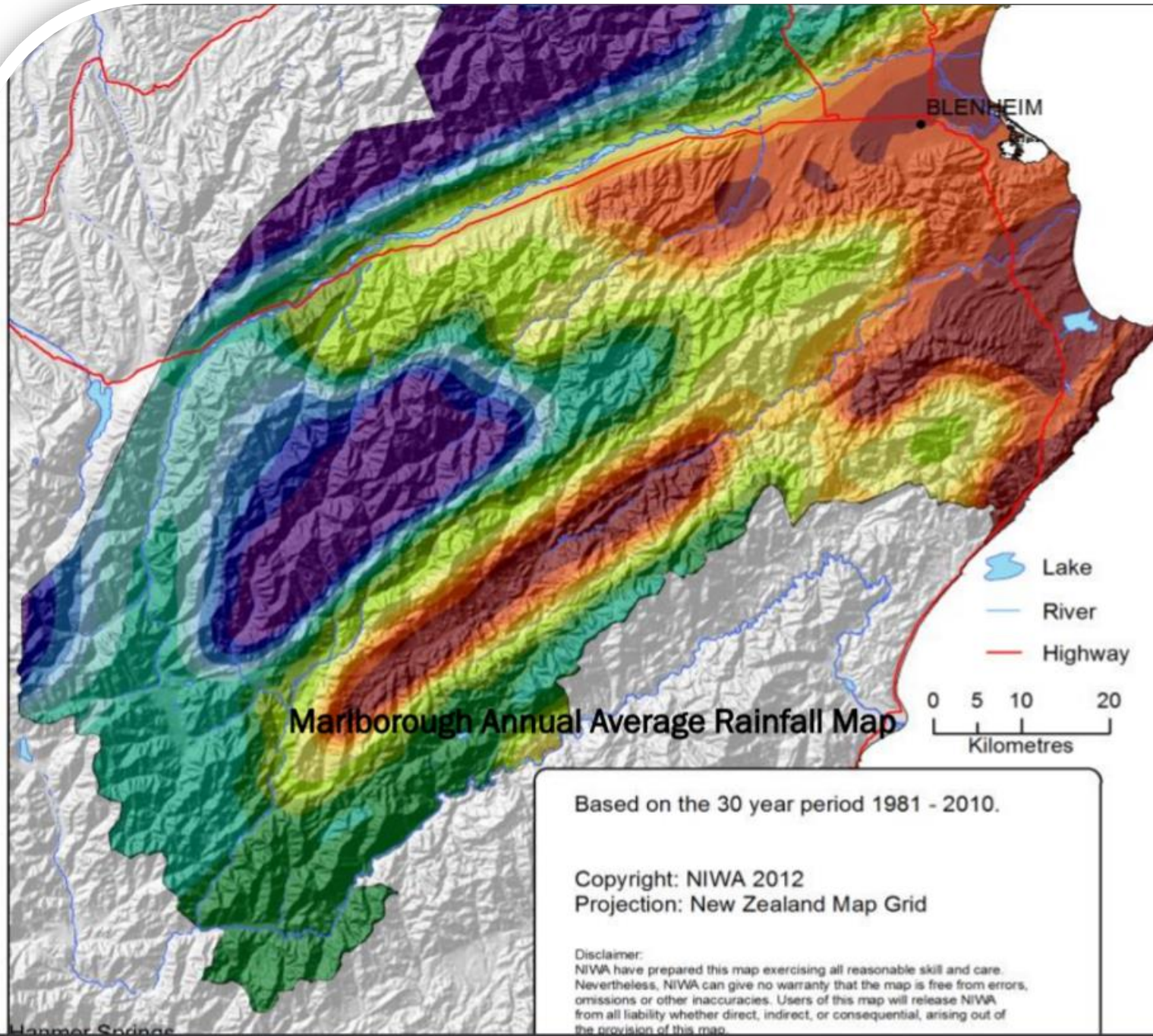
river stones



clay



loess, river
stone, papa



Marlborough Annual Average Rainfall Map

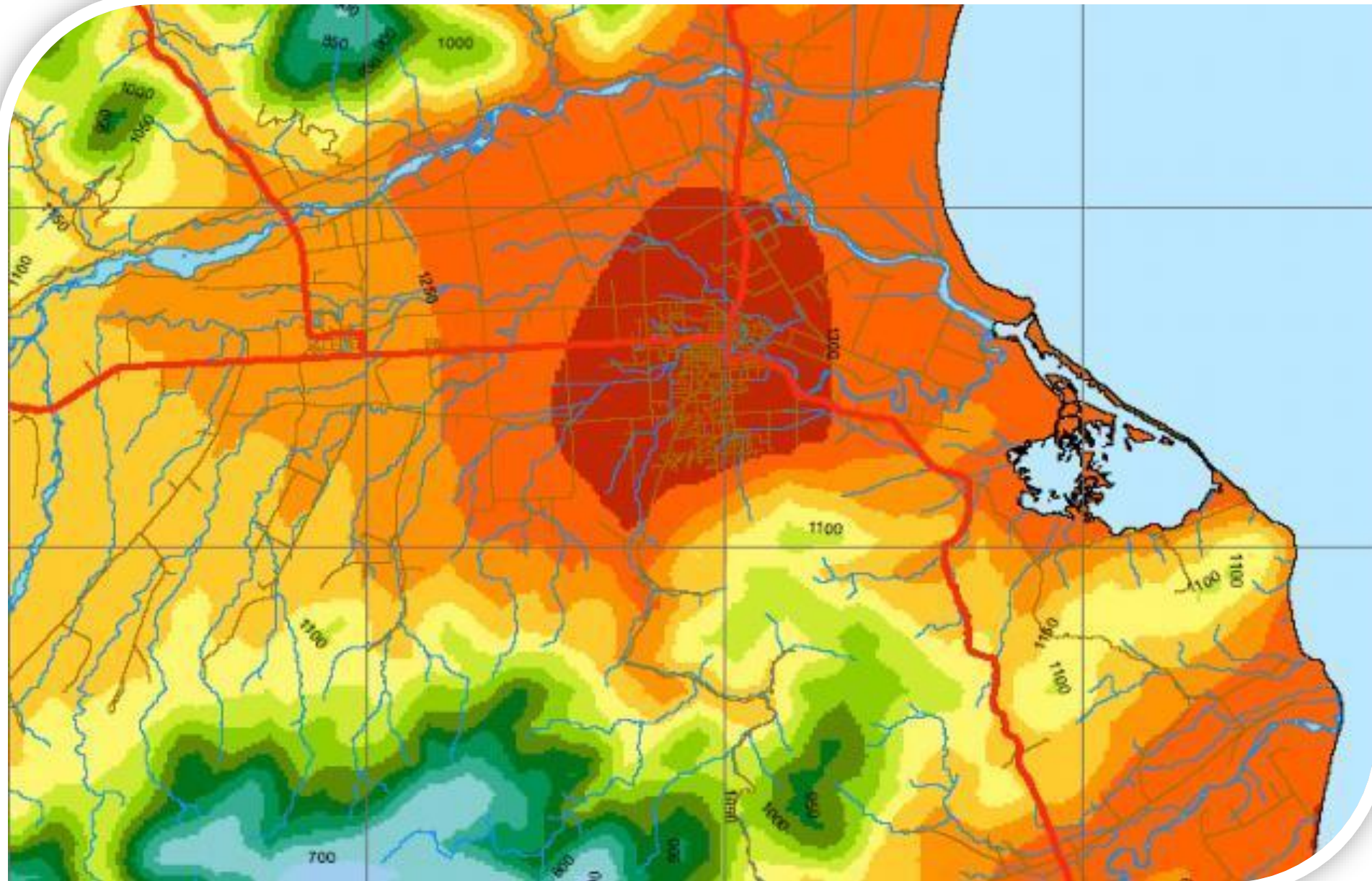
Based on the 30 year period 1981 - 2010.

Copyright: NIWA 2012
Projection: New Zealand Map Grid

Disclaimer:
NIWA have prepared this map exercising all reasonable skill and care. Nevertheless, NIWA can give no warranty that the map is free from errors, omissions or other inaccuracies. Users of this map will release NIWA from all liability whether direct, indirect, or consequential, arising out of the provision of this map.

Rainfall

Temperature



A photograph of a vineyard at dusk or dawn. The scene is filled with lush green grapevines and clusters of unripe green grapes. The ground is covered with smooth, light-colored stones, and a black irrigation pipe runs horizontally across the middle. The lighting is warm and golden, creating a serene atmosphere.

WAIRAU

(Rapaura)

beds of
smooth river
stones;
infertile and
easy draining





Stoneleigh
Vineyards
Latitude
Sauvignon Blanc
2017



SOUTHERN VALLEYS

banks of
clay,
moisture
retaining,
cooler,
older soils



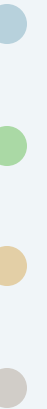


Brancott Estate
Letter Series 'B'
Sauvignon
Blanc 2017



AWATERE

layered banks of
loess, river
stone, and
impermeable
compacted
mudstone





Brancott Estate
Terroir Series
Sauvignon
Blanc 2017

|What's the difference?



Wairau

Warm
Moderately Dry
New Soils



Southern Valleys

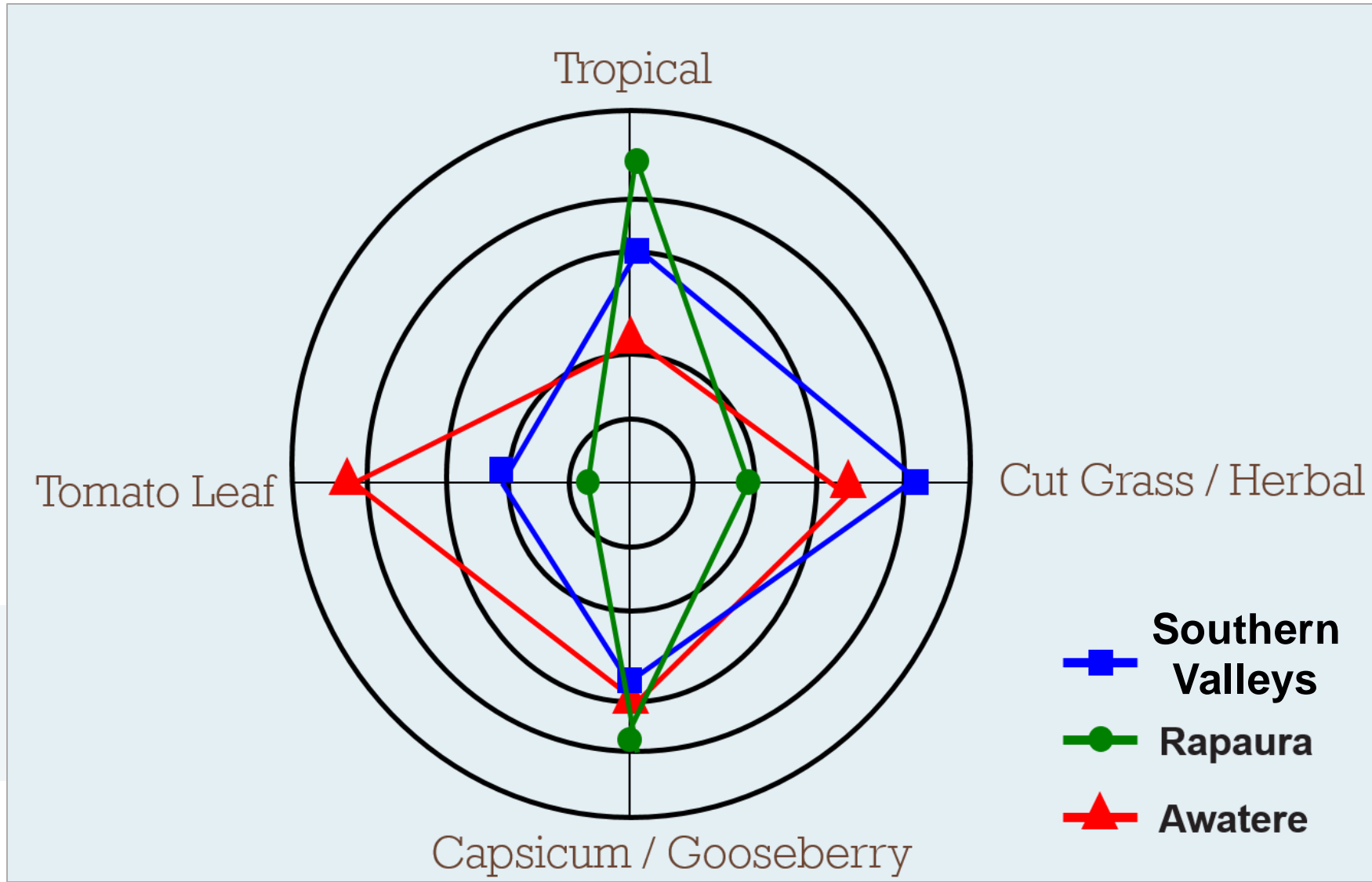
Cool
Dry
Old Soils



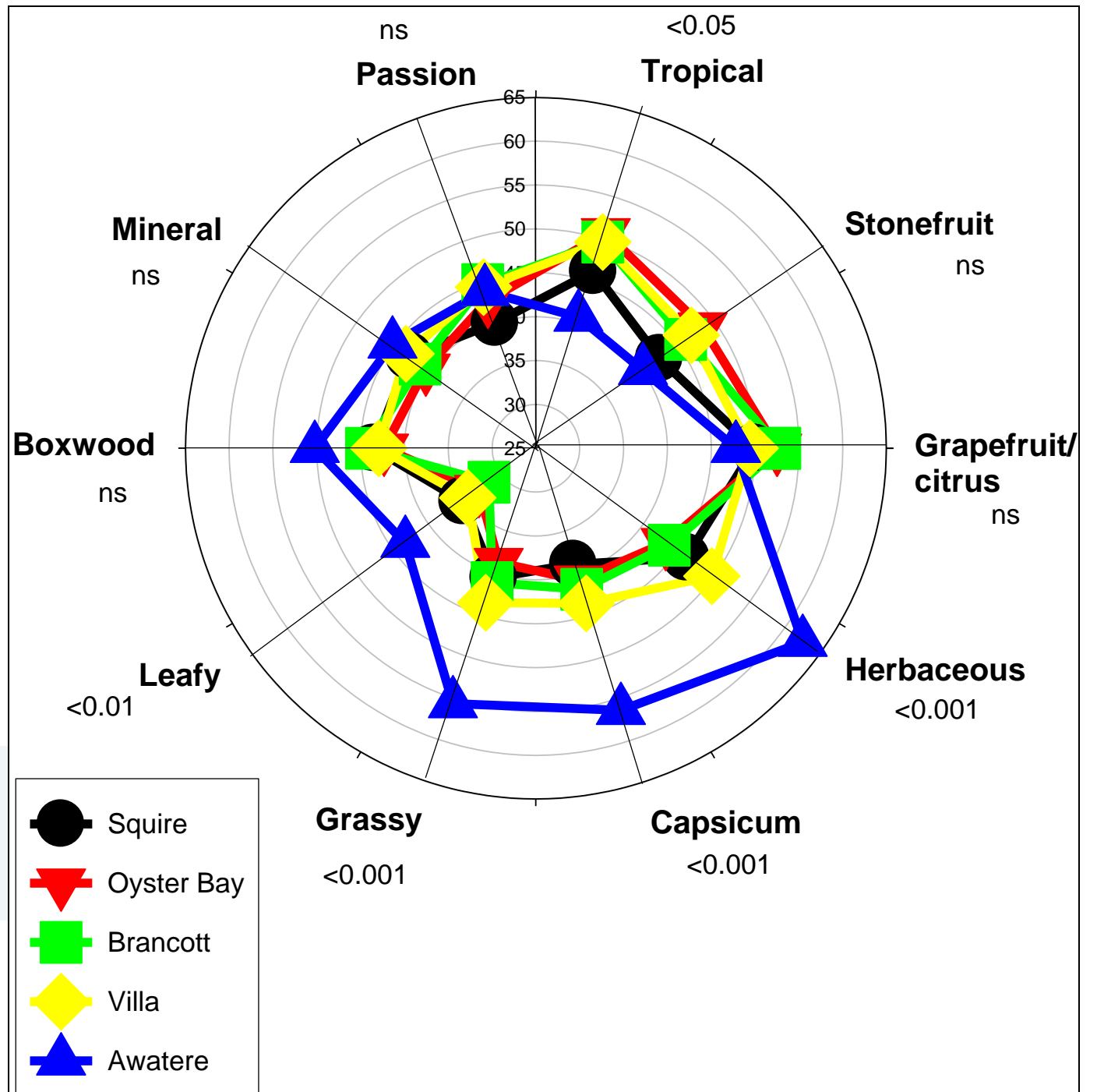
Awatere Valley




Very Cool
Very Dry
Recent Soils

Flavor analysis



Aroma Analysis



Sub region	Aroma	Taste	Texture
 <p>Wairau (Rapaura)</p>	<p>Intense, lifted tropical fruit, passion fruit, mineral/flinty</p>	<p>Ripe, softer acidity, tropical, stone fruit</p>	<p>Less weight, sweaty, fine and long</p>
 <p>Southern Valleys</p>	<p>Herbaceous, bell pepper, green olive, lemon grass</p>	<p>Herbaceous, gooseberry, green/red bell pepper</p>	<p>Fuller body, oily, ripe, good mid palate weight</p>
 <p>Awatere Valley</p>	<p>Assertive, nettley, tomato stem</p>	<p>Bright acidity, racy, tomato stalk</p>	<p>Lean, focused, fine, crisp, fresh</p>

THE NEW ZEALAND
SAUVIGNON BLANC
PROGRAMME

Yeast Genomics and Breeding

1

Analytical Chemistry

2

Sensory Evaluation of Flavor

3

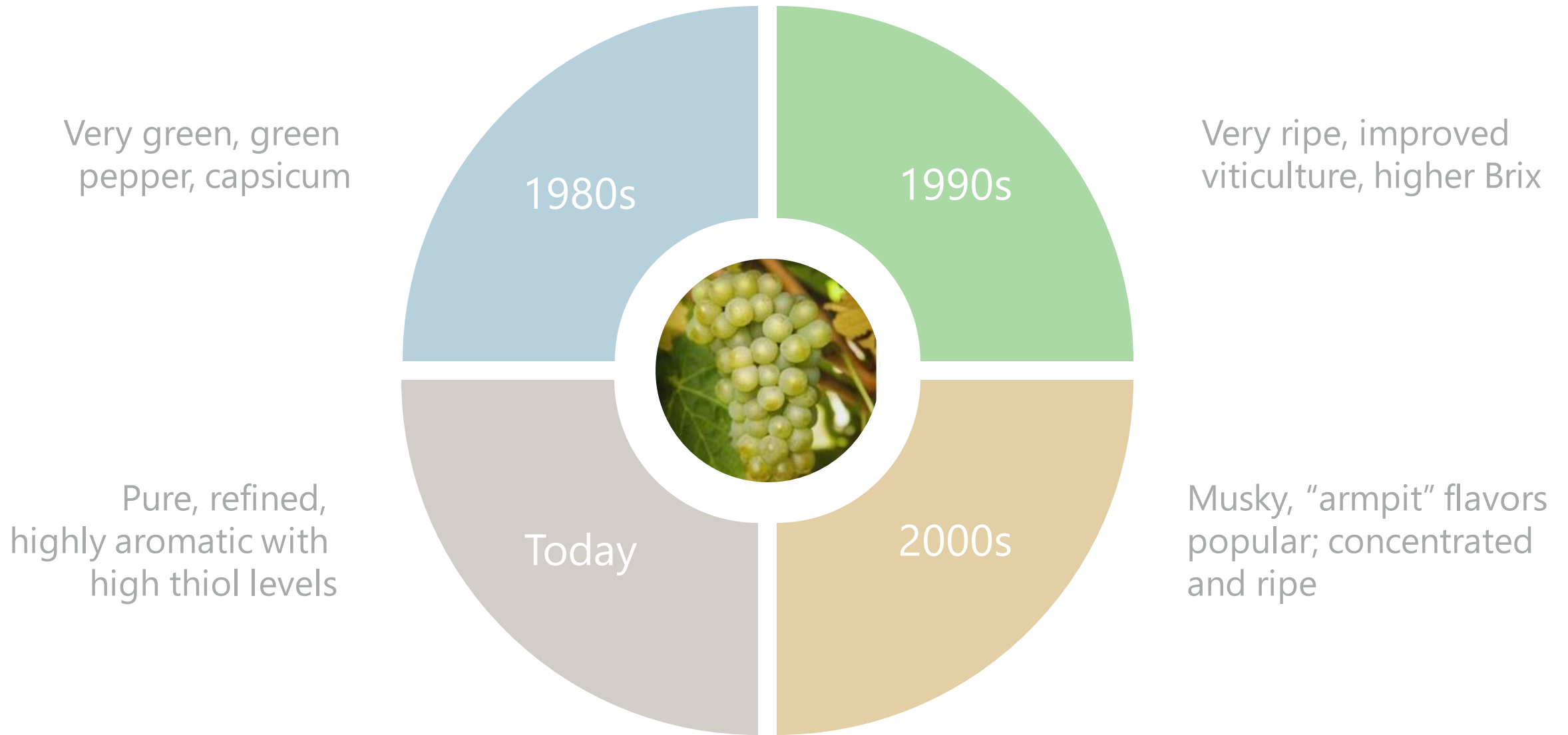
Plant Genomics

4

Viticulture and Vineyard Management

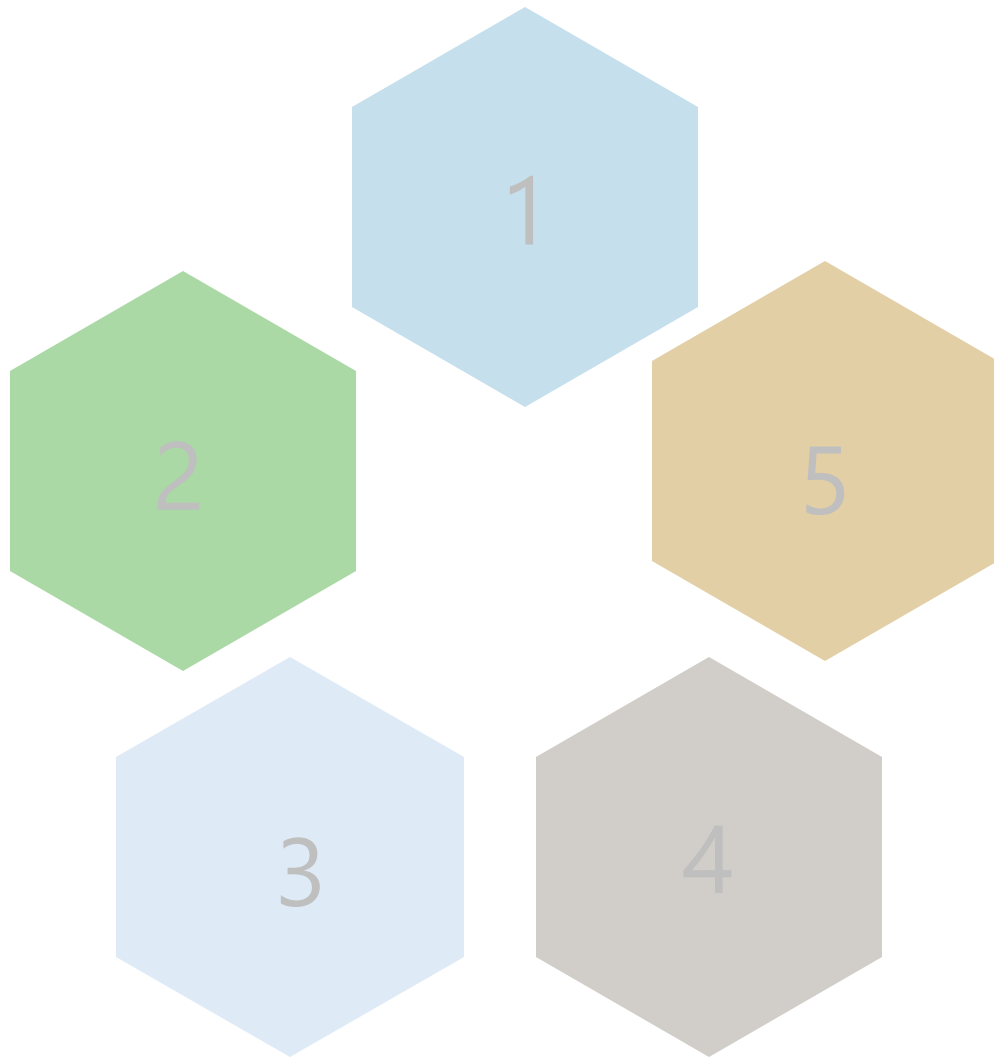
5






Sensory Evaluation of Flavor



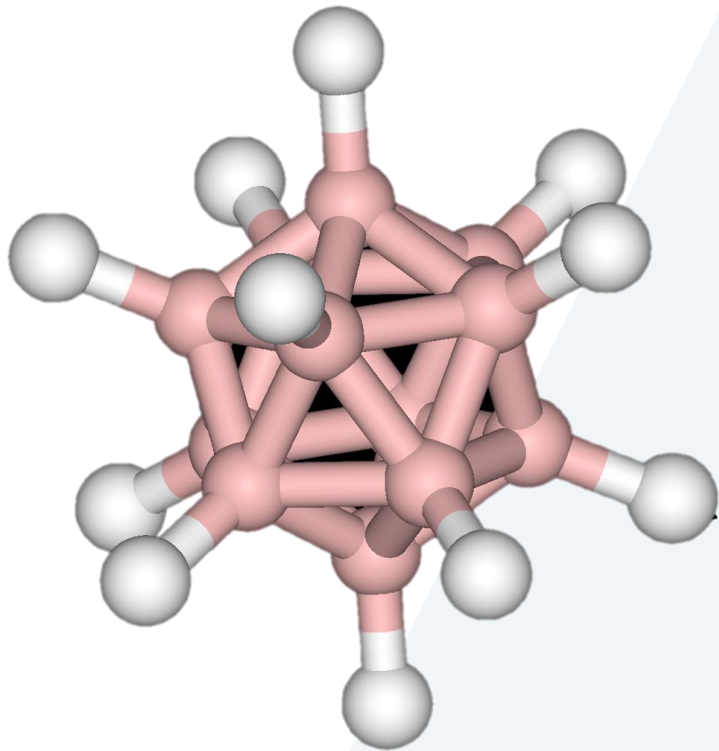
... what stays consistent?

"Typical" Marlborough Sauvignon Blanc



-  Green Spectrum / Herbaceousness
-  Passionfruit and Tropical Flavors
-  Ripe and Unripe Flavors Together
-  High Acidity
-  Cat Pee, Boxwood, Sweaty Characteristics





+



Primary Sauvignon Blanc Aroma Compounds

Methoxypyrazines



Methoxy-3-isobutyl pyrazine (MIBP or IBMP)
(Capsicum/Bell Pepper)

Volatile thiols



3-Mercaptohexan-1-ol (3MH)
(Grapefruit)



3-Mercaptohexan-1-olacetate (3MHA)
(Passionfruit)



4-Mercapto-4-methylpenta-2-one (4MMP)
(Cat Pee/Boxwood/Broom)

C6 Alcohols

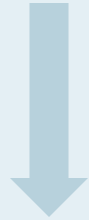


Hexanol
(Grassy/Green)



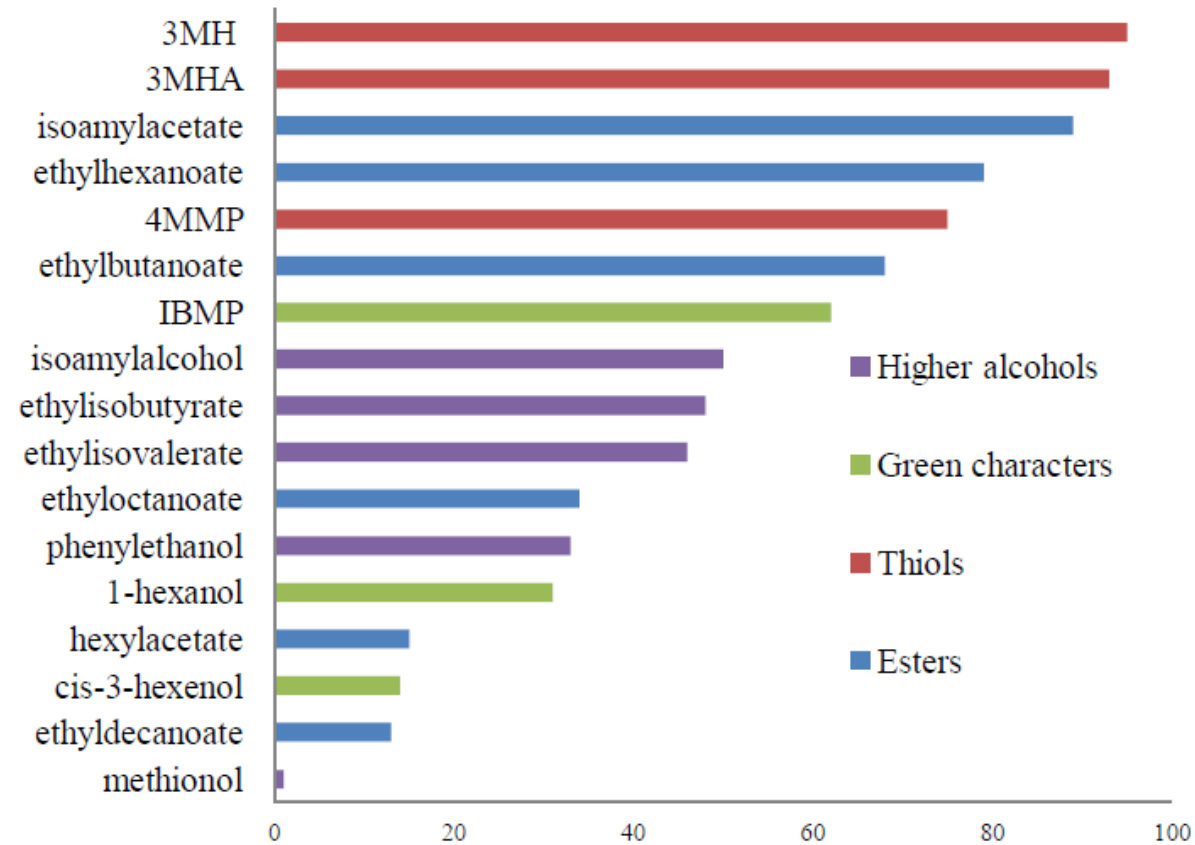
METHOXYPYRAZINES

THIOLS



IMPACT
COMPOUNDS

**Main Aroma Compounds in NZ S blanc wines
from PhD thesis by Dr Frank Benkwitz**



Higher alcohols:
isoamylalcohol,
ethyl- isobutyrate,
ethylisovalerate, etc.

**Whisky, malt, burnt,
sweet, rubber, fruity**

Green: MIBP, 1-hexanol,
cis-3-hexenol
**Capsicum, cut grass,
green**

Thiols: 3MH, 3MHA,
4MMP
**Grapefruit,
passionfruit,
boxwood**

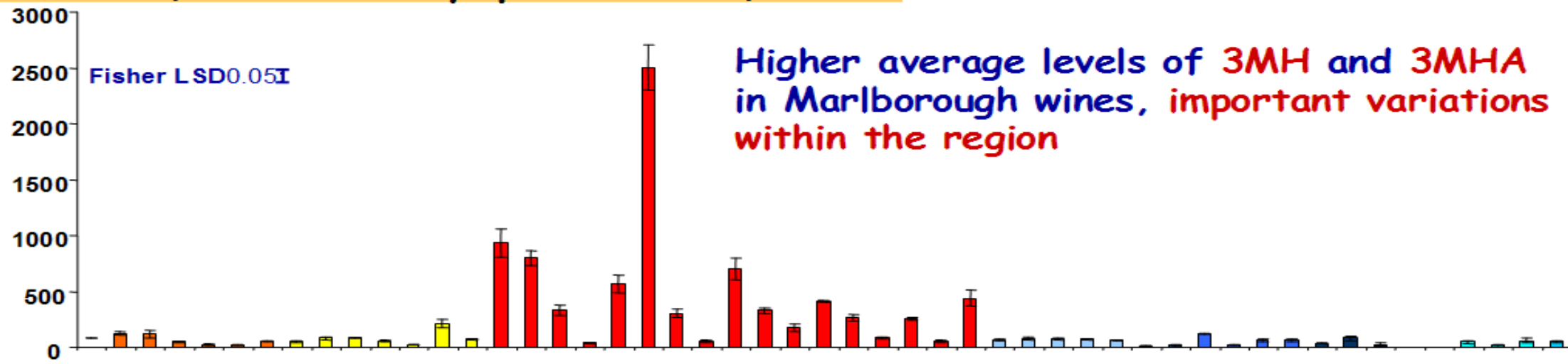
Esters: isoamyacetate,
ethylhexanoate,
ethylbutanoate, etc.
**Banana, apple peel,
fruit, apple, pear**

Ranked by odour activity value (average level of compound divided by the perception threshold), weighted and normalised to get a number between 0 and 100 representing the importance of each compound

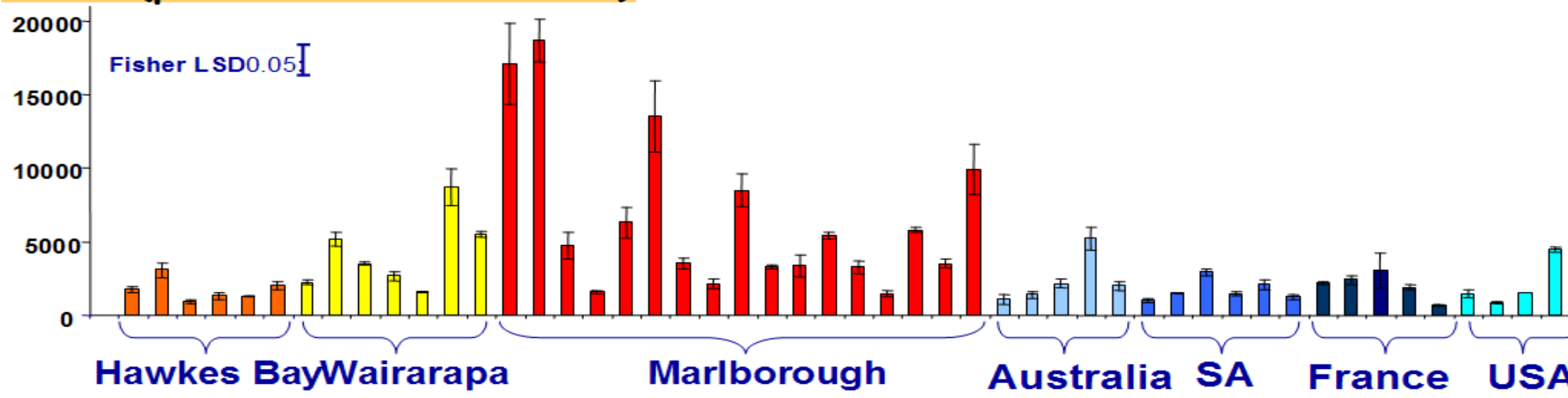
Figure 3.1 Main aroma compounds in NZ Sauvignon Blanc wines

Varietal volatile thiols (ng/L)

3MHA (sweet-sweaty-passionfruit)



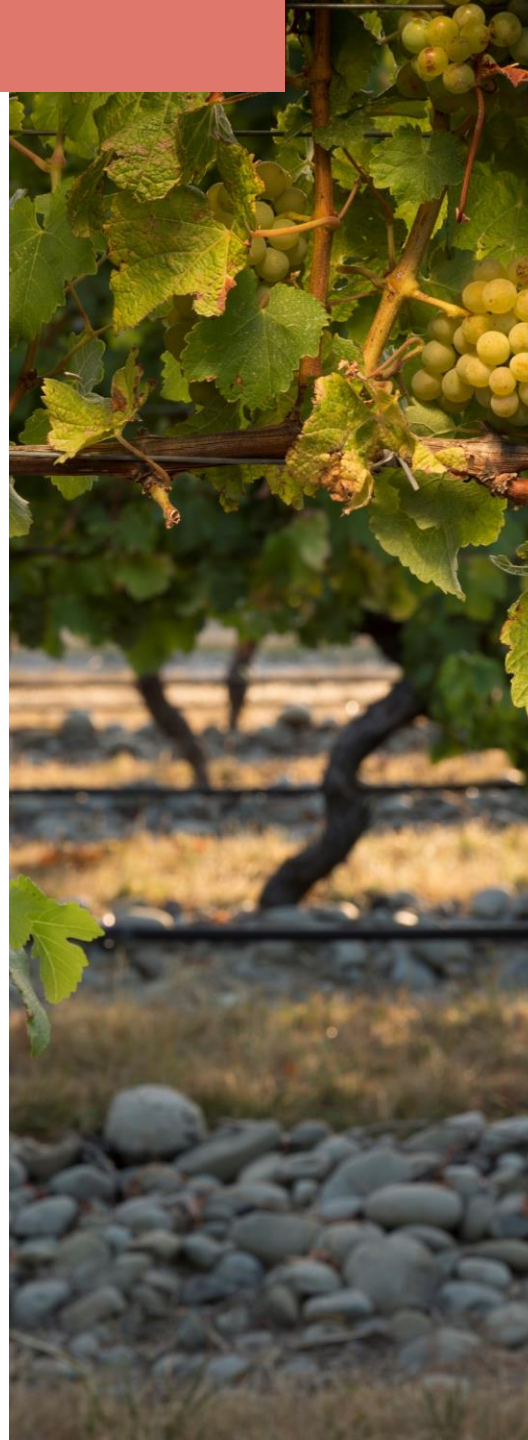
3MH (passionfruit skin stalk)





Is this
the
secret?!

The Terroir Effect





Kei puta te Wairau

*the place with the
hole in the cloud*

Ultraviolet
Light Effects



Winemakers in Marlborough now have
an influx of information.

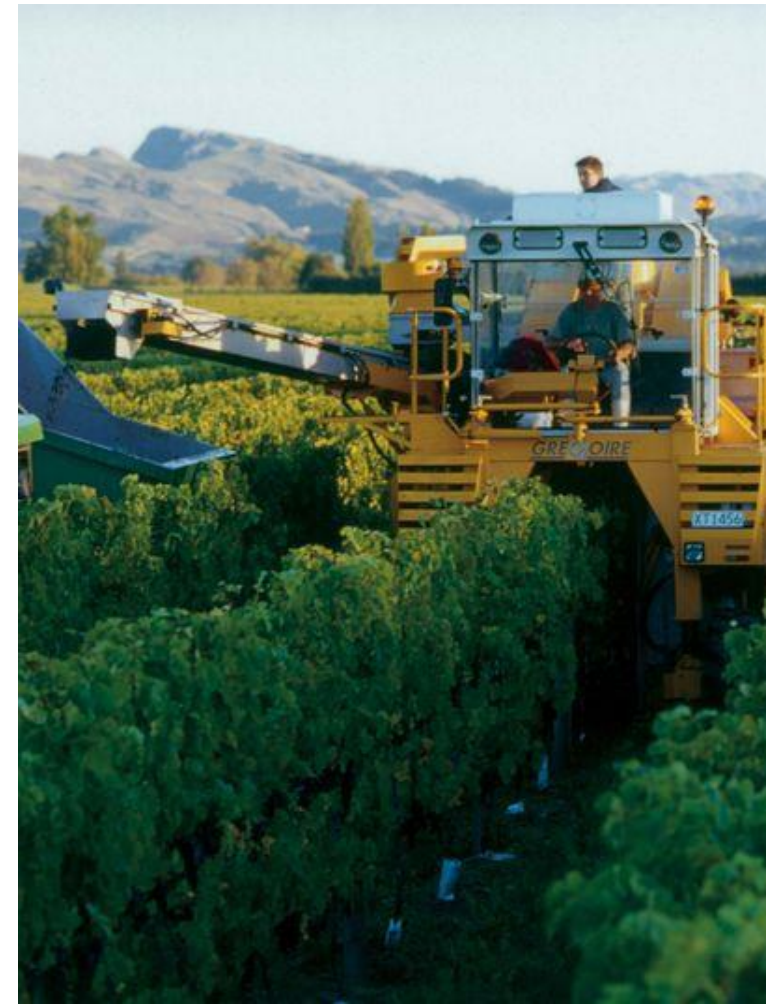
How are they using it?







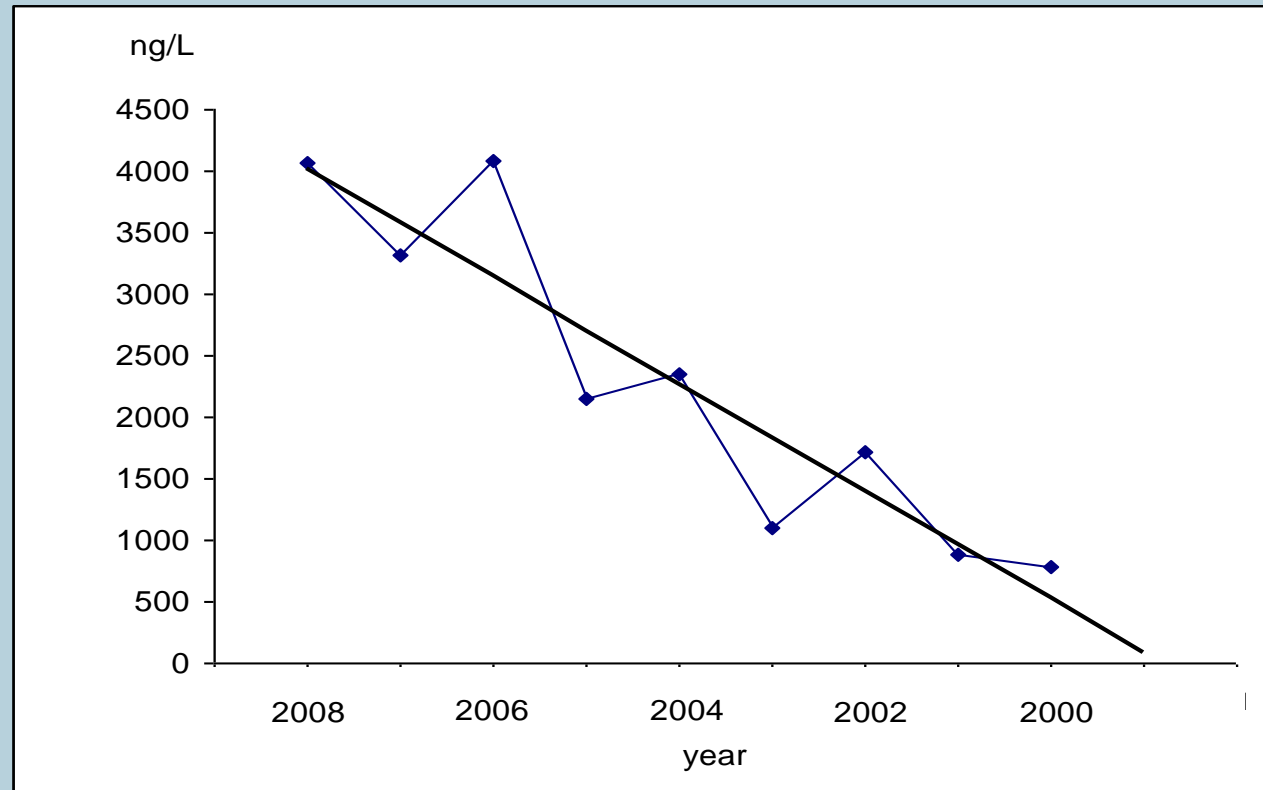
viticultural options



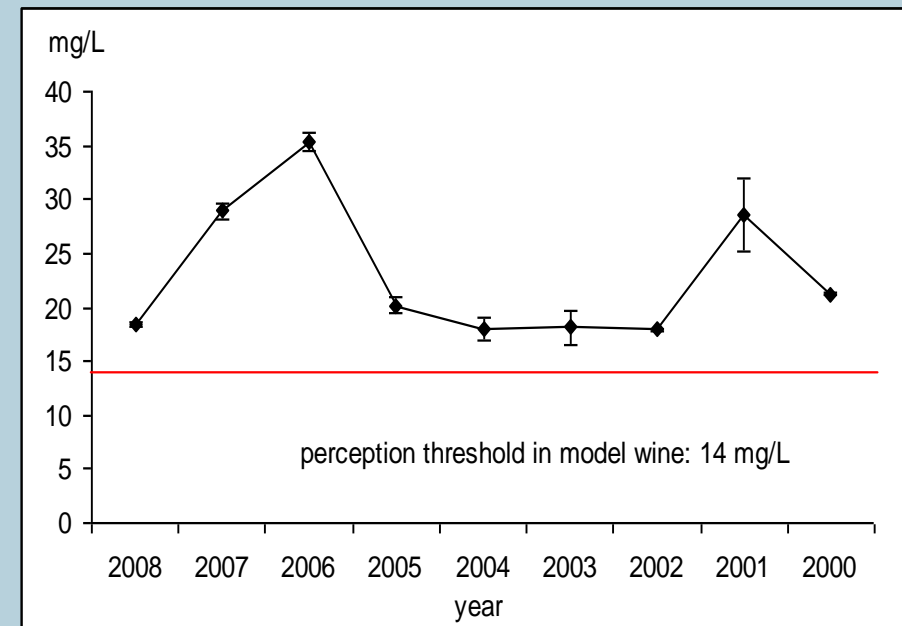
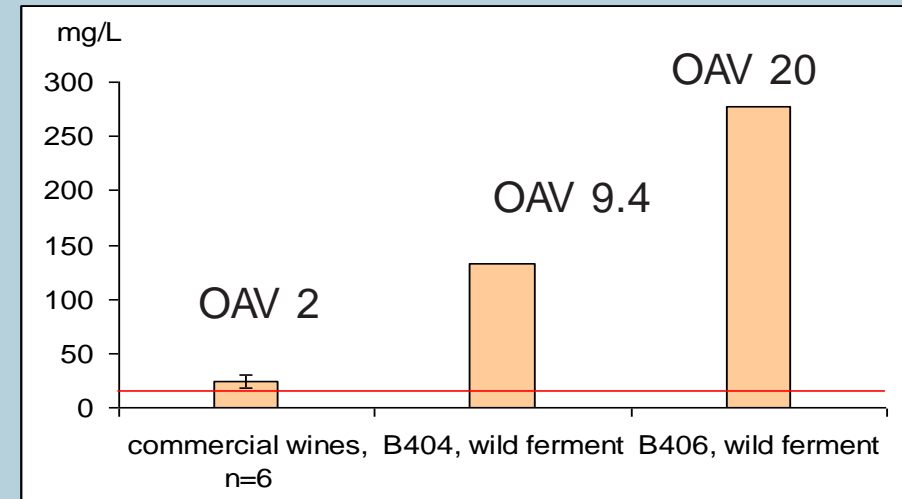
A photograph of a wine cellar with wooden racks filled with bottles, partially obscured by a light blue text box. The racks are filled with bottles of various colors, and the cellar has a dark, vaulted ceiling.

Age-worthy Expressions

3MH Levels in Marlborough SB (measured in 2009)



Phenylethanol



Stability of phenylethanol in Brancott SB



Brancott Estate
Chosen Rows
Sauvignon
Blanc 2013



Unique,
inimitable style

Comprised of
unique, diverse
subregions

Capable of
making age-
worthy, elegant
wines

Kia Ora



Sources

Goode, Jamie. *Science of Sauvignon Blanc*. Flavour Press, 2012.

Johnson, Hugh, and Jancis Robinson. *The World Atlas of Wine*. Mitchell Beazley, 2013.

MacNeil, Karen. *The Wine Bible*. Workman Publishing, 2015.

Materman, Patrick. Personal Interview. 17 March 2017.

Further questions:
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