



LET'S START  
SOMETHING

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WINEMAKER'S NOTES:

## 2008 MARLBOROUGH/GISBORNE SAUVIGNON BLANC/SEMILLON



### DESCRIPTION

A fresh, full bodied wine made with Sauvignon Blanc and Semillon grapes from the Marlborough and Gisborne regions of New Zealand. The wine's crisp backbone underpins generous gooseberry and herbaceous flavours. Delightfully intense and mouth filling. Enjoy!

### VINIFICATION

These grapes were selected from vineyards from throughout the maritime regions of Marlborough and Gisborne. Individual blocks were targeted for their strengths and overall contribution to the blend.

Upon harvesting, the grapes were destemmed with minimal skin contact. Fermentations were carried out at cool temperatures with yeasts specially selected to retain varietal aromas and enhance the final palate weight. When all tanks had completed ferment they were proportionately blended, fined, stabilised and bottled.

### COLOUR

Pale straw.

### NOSE

Lifted aromas of white peaches and freshly cut grass.

### PALATE

This wine displays typical Marlborough Sauvignon Blanc flavours of intense passionfruit and gooseberry alongside herbaceous characters. A crisp and fresh wine with an enjoyable and persistent finish.

### CELLARING

Drink now or keep up to three years.

### FOOD MATCH

Ideally suited as an apéritif or paired with light seafood dishes.

#### HARVEST DATE: VINEYARDS:

April 2008

Marlborough (69%),  
Gisborne (20%),  
Waipara (6.5%),  
Nelson (4.5%).

#### VARIETIES:

Sauvignon Blanc 80%  
Semillon 16%  
Chenin Blanc 4%

#### HARVEST ANALYSIS:

PH: 3.2 g/l av  
TA: 9.2 g/l  
Brix: 22.3 av

#### WINE ANALYSIS:

PH: 3.26  
TA: 6.9 g/l  
Alc: 12.9% vol  
RS: 4.1 g/l