



LET'S START  
SOMETHING  
kimcrawfordwines.com

WINEMAKER'S NOTES:

## 2007 TE AWANGA HAWKE'S BAY SAUVIGNON BLANC



### VINIFICATION

The fruit for this wine is sourced from one of our coastal vineyards in Hawke's Bay. Harvested at relatively low maturity purposely to capture the fresh, crisp fruit characters, one could be excused for confusing this stylistically with wines from the top of the South Island.

The fruit was dejuiced in Hawke's Bay then transported to Blenheim where it underwent fermentation using selected pure yeast stains. Post ferment the wine was blended with a small amount of Marlborough wine then stabilised, filtered and bottled.

### COLOUR

Pale straw.

### NOSE

Classic Sauvignon characters of tropical and citrus fruits. Herbaceous with a hint of sweat.

### PALATE

A nice well balanced palate with good length. The wine shows great weight with both tropical and citrus fruits.

### CELLARING

Two to three years with confidence.

### FOOD MATCH

Ideally suited to seafood and fresh spring salads.

#### VINEYARDS:

Te Awanga Vineyard,  
Hawke's Bay,  
New Zealand

#### VARIETIES:

Sauvignon Blanc

#### HARVEST ANALYSIS:

PH: 3.16 ave  
TA: 9.6 g/l ave  
Brix: 19.5 ave

#### WINE ANALYSIS:

PH: 3.38  
TA: 6.6 g/l  
Alc: 12.5% vol  
RS: 4 g/l