



LET'S START
SOMETHING
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WINEMAKER'S NOTES:

2010 MARLBOROUGH SAUVIGNON BLANC



VINIFICATION

These grapes were selected from vineyards in Marlborough's Wairau Valley and the neighboring Awatere Valley. Fast draining, alluvial loams over gravelly sub soils in these valleys provide ideal growing conditions for our Sauvignon Blanc. Individual blocks were targeted for their strengths and overall contribution to the blend. The vines ranged in age from 18 months to fifteen years bringing a mix of youthful vigor and depth of flavour.

The grapes were machine harvested in the cool of the evening and overnight to preserve flavours and pressed immediately with minimal skin contact. Each block was kept separate throughout the various stages of the winemaking process. Fermentations were carried out at cool temperatures and when all tanks had completed ferment they were proportionately blended, fined, stabilised and bottled.

All these factors have resulted in the plethora of fruit flavours, crisp acidity and complexity of this stunning wine.

COLOUR

Bright, light green.

NOSE

Citrus and tropical fruits backed by characteristic herbaceous notes that Marlborough Sauvignon Blanc is renowned for.

PALATE

An exuberant wine brimming with flavours of pineapple, passionfruit, stonefruit and a hint of herbaceousness. The finish is fresh, zesty and lingering.

CELLARING

Ready for immediate enjoyment, this wine will continue to develop over 3-4 years.

FOOD MATCH

Good to drink with anyone at anytime. Ideally suited to fresh oysters, asparagus dishes, lobster or summer salads.

HARVEST DATE:

April 2010

VINEYARDS:

Marlborough,
New Zealand

VARIETIES:

Sauvignon Blanc

HARVEST ANALYSIS:

PH: 3.2 g/l average
TA: 10.9g/l average
Brix: 22.6 average

WINE ANALYSIS:

PH: 3.33
TA: 7.4 g/l
Alc: 13.8% vol
RS: 2.5 g/l