



2004 SP PIA WOOD AGED MARLBOROUGH SAUVIGNON BLANC

P R O D U C T I O N N O T E S

The grapes for this wine come from three separate vineyards in Marlborough. When they had reached optimum maturity all the grapes were hand harvested and whole bunch pressed to a tank.

After eight hours settling a quarter of the wine was racked to old oak for spontaneous fermentation. The balance remained in tank and spontaneous fermentation occurred. After 10 months on gross lees the wine was racked from tank and barrel, stabilised and bottled. Ninety two per cent of the wine went through malolactic fermentation.

AVERAGE ANALYSIS AT HARVEST

Brix:	23.5
Titratable Acidity:	12.5 g/l
pH:	3.12

WINE ANALYSIS

Alcohol:	13.4%
Titratable acidity:	6.6 g/l
pH:	3.43
Residual sugar:	4 g/l

TASTING NOTES

Colour: Pale straw with hints of green and gold.

Aroma: Complex nose with creamy, mealy characters abounding and underscored by subtle hints of hebeaceousness and oak.

Palate: Rich, full palate with a diverse range of flavours. Cream and yeast autolysis dominate but are complexed well with ripe Sauvignon flavours, a hint of oak and persistent acid.

Cellar: Five to seven years with confidence.

Food Match: One of the few Sauvignons to be an ideal match to seafood and white meats.

Kim Crawford, July 2005

We are committed to continually improving wine quality and have sealed this wine with a screw cap. This ensures cork taint is eliminated, oxidation minimized and that the wine arrives as we intended.

