



## 2006 SMALL PARCEL 'SPIT FIRE' MARLBOROUGH SAUVIGNON BLANC

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

The saying 'good things come in small parcels' applies to wine. Each vintage we discover small batches of exceptional grapes which we make into our Small Parcel SP range.

The wine derives its name from the vineyard, the Delta, which was used as an airforce training base during World War 2. It is seldom that a single vineyard gives us a full spectrum of flavours to make a complete wine. When optimum ripeness was established by the viticultural team, the grapes were machined harvested without preservative and immediately processed. Cold settled for 36 hours the juice was then racked and inoculated with yeast. A temperature-controlled fermentation ensured that the Marlborough Sauvignon Blanc vitality was harnessed. Once dry the wine was stabilised and bottled.

#### AVERAGE ANALYSIS AT HARVEST

	Control
Brix:	22.5
Titratable Acidity:	8.5 g/l
pH:	3.3

#### WINE ANALYSIS

Alcohol:	13%
Titratable acidity:	7.4g/l
pH:	3.34
Residual sugar:	3 g/l

#### TASTING NOTES

Colour: Pale straw with hints of green.

Aroma: Hugely aromatic and intense with nettle, sweat, grapefruit and tropical notes, which are underscored with the typical herbaceousness - all characteristics of good quality Marlborough Sauvignon Blanc.

Palate: Powerful palate with sweat, dry herbs, gooseberry and tropical fruits. Full flavoured, the wine's inherent sweet fruit characters are dried nicely by the alcohol and acidity. Great longevity of flavour.

Food Match: Oysters and lemon grass based dishes.

Cellar: Three to five years.

*Kim Crawford, September 2006*

*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.*

