

▲ 2011 Sauvignon Blanc



VARIETY

100% Sauvignon Blanc.

VITICULTURE

Vertical shoot positioned, cane pruned and 2,500 plants per hectare. Soil is ancient riverbed comprised of free draining stony silt with loam topsoil.

VINTAGE

A classic Marlborough summer prevailed in 2011 allowing the vines to find their natural balance with minimal intervention from the viticulture team. March proved to be slightly cooler than average with night time temperatures dropping significantly early in the month. This resulted in Sauvignon Blanc fruit with a powerful expression of character - while retaining both elegance and finesse.

WINEMAKING

Temperature controlled fermentation in stainless steel tanks with carefully selected yeast strains that are chosen for their ability to capture the true essence of Sauvignon Blanc.

ANALYSIS

Alcohol	13%
pH	3.2
Titrateable Acidity	7.4g/l
Residual Sugar	3.0g/l

COLOUR

Pale straw with a light green hue.

AROMA

Vibrant aromas of lime zest, lemongrass and passionfruit with underlying base notes of mineral and fresh herbs..

PALATE

A lively combination of passionfruit and crisp green apple flavours are drawn across the palate by a pristine mineral acidity.

FOOD MATCHING

Perfect as an aperitif, this wine can also be enjoyed with a wide range of dishes including fresh asparagus soup with lemon and parmesan and seasonal shellfish tossed through fettuccine with fresh herb butter.

CELLARING POTENTIAL

2-3 years.

MARKETS

Available in New Zealand, Australia, Germany, UK, Netherlands, Austria, Czech Republic, Ireland, Singapore, the Philippines, USA, Canada and China.