



MARISCO

VINEYARDS

TASTING NOTES

THE KING'S FAVOUR SAUVIGNON BLANC 2010

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 cooler flowering than normal was followed by one of Marlborough's longest, driest summers on record. The viticultural and winemaking team were able to selectively harvest blocks of perfectly ripe Sauvignon Blanc when the fruit reached the pinnacle of flavour development.

WINEMAKING

Temperature controlled fermentation in stainless steel tanks with carefully selected yeast strains.

ANALYSIS

pH	3.43
TA	7.3g/l
Alcohol	13.5%
Residual Sugar	2.0g/l

COLOUR

Pale straw with light green hue.

the Kings
Favour

2010 SAUVIGNON BLANC

AROMA

Lovely strong minerality with hints of lime and grapefruit zest. Gunflint with a real leafy/basil lift round out the aromas.

PALATE

The long dry summer was coupled with some of the coolest nights we have experienced during the growing season in the Waihopai Valley.

The net result is a powerful fruit driven palate showing explosive flavours of lime, flintiness with hints of passionfruit. It is a wine of balance and elegance displaying a seamlessness rounding off a superb Sauvignon Blanc of this style.

