



2007 SV MARLBOROUGH SAUVIGNON BLANC 'DILLONS POINT'

Winemakers Notes

Our 2007 SV Marlborough Sauvignon Blanc is based on fruit from one of our high performing vineyards in the Dillons Point sub region of the Wairau Plains. This is a newish area and we are consistently getting some of our best fruit from our vineyards there. Harvest 2007 was a real dream in Marlborough. The rain stayed away and it wasn't too hot. This allowed a very slow and steady flavour accumulation in the fruit and also allowed us to harvest the blocks at exactly the right time. As always, the ferment is conducted in stainless using yeasts that we know to be capable of amplifying Sauvignon Blanc's irresistible aromas and flavours.

Analysis; **Alc** 13% **Acid** 6.8g/L **Res Sugar** 4g/L **pH** 3.41

Tasting Notes

Colour: This wine is almost water white at bottling. As the wine ages, it will pick up pale green and gold tints.

Bouquet: Marlborough Sauvignon Blanc at full throttle! There is masses of passionfruit and nectarine along with herbal nuances and a touch of sweat for complexity.

Palate: This wine is full bodied for a Sauvignon Blanc. It retains the typical racy acidity of the variety, but also has mid palate richness and loads of sweet fruit on the finish.

Cellaring

Best drunk while young and fresh. The wine will probably cellar very well but the flavours and aromas will change over time.

Food Matches

Young Sauvignon Blanc is a very refreshing aperitif. It is also a great accompaniment to seafood dishes, especially mussels, oysters and squid.

Suggested wine list description

Marlborough Sauvignon Blanc at full throttle! There are masses of passion fruit and nectarine along with herbal nuances and racy acidity. This wine is best served slightly chilled and is best drunk while it is young and fresh.

Awards

GOLD Medal – Royal Easter Wine Show 2008

4 1/2 * STARS - Winestate Sauvignon Blanc Tasting

SILVER Medal – Liquorland Top 100 September 2007