

2008 MARLBOROUGH SAUVIGNON BLANC

Winemakers Notes

The settled weather conditions that heralded the start of vintage 2008 allowed us to harvest our best vineyards in fabulous condition. Our 2008 Marlborough Sauvignon Blanc is based on fruit sourced from seven different vineyards. Each parcel is separately vinified and then assessed blind amongst its peers. When we are making our selection, we chose parcels that give us a range of flavours and aromas to represent what we believe to be ‘essence of Marlborough Sauvignon Blanc’.

Analysis

Alc 13% **Acid** 6.5g/L **Res Sugar** 3.9g/L **pH** 3.35

Tasting Notes

Colour: Marlborough Sauvignon is always very pale when it is young. As this wine ages it will develop straw and green-gold tints.

Bouquet: A melange of gooseberry, passionfruit, and nectarine backed with hints of herbaceousness and a touch of sweat.

Palate: One aspect of this wine that will set it apart from its peers is the sheer weight of flavour that it has. It has richness and texture and a finish that goes on and on.

Cellaring

Marlborough Sauvignon Blanc is always at its best in the first 18 months after vintage. The wine will age gracefully for a number of years, but the aromas and flavours will change.

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

Crisp and refreshing, reverberating with aromas and flavours of citrus, gooseberry and passion fruit. Plus just a touch of herb on the lively finish. A quintessential New Zealand Sauvignon.

Awards

**91 points in October 2009 Wine Spectator magazine (“Smart Buy” – recommendation)
Silver Medal – Air New Zealand Wine Awards 2008**