



2009 SV MARLBOROUGH SAUVIGNON BLANC 'DILLONS POINT'

Winemakers Notes

Our 2009 SV Marlborough Sauvignon Blanc is based on first crop fruit from one of our new 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 2009 saw a very slow and steady flavour accumulation in the fruit and this 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** 8.9g/L **Res Sugar** 5g/L **pH** 3.43

Tasting Notes

Colour: As always, 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.

Independent Reviewer's Comment

"The nose is almost delicate and refined yet persistent and vibrant displaying lime zest, passionfruit and feijoa characters. It's superbly concentrated on the palate showing lovely fine texture, crisp acidity and a lingering juicy finish. A beautifully balanced and structured wine with loads of mouth-pleasing flavours without the aggressive and pungent mouthfeel. Very stylish." SK

Awards

Gold Medal – 15th Berlin Wine Trophy 2011

5 Stars/94 Points – Wine Orbit December 2009

Silver Medal - Bragato Wine Awards August 2010

Silver Medal – NZ International Wine Show 2009

Highly Commended – Sydney International Wine Competition 2010

Four Stars - Winestate Magazine

COOPERS CREEK VINEYARD LIMITED

P.O. Box 140, Kumeu 0841, Auckland, New Zealand

Telephone: +64 9 412 8560 Facsimile: +64 9 412 8375

Email: info@cooperscreek.co.nz Website: www.cooperscreek.co.nz