



2010 SV MARLBOROUGH SAUVIGNON BLANC 'DILLONS POINT'

Registration Number: SWF99E37868F

Winemakers Notes

Our 2010 SV Marlborough Sauvignon Blanc is based on fruit from our 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 2010 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** 13.5% **Acid** 8.0g/L **Res Sugar** 4g/L **pH** 3.54

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

This is seriously good, showing intensely lifted aromas of lime zest, passionfruit and grapefruit. The palate is powerfully flavoured with superb concentration and a succulent mouthfeel leading to a fabulously long crisp finish. At its best: now to 2013. SK

Awards

5 Stars, 91 pts – Wine Orbit, January 2011