



2011 SV MARLBOROUGH SAUVIGNON BLANC

REGISTRATION NUMBER: SWBDAD2CD35D

Winemakers Notes

Our 2011 SV Marlborough Sauvignon Blanc is based on fruit from a vineyard in the Brancott Valley. The fruit was in immaculate condition and we were able to harvest the blocks at just the right moment. 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 12.5% **Acid** 7.4g/L **Res Sugar** 7.5g/L **pH** 3.26

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 are 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.

Independent Reviewer's Comment

"Easy-drinking style, ripely scented and fleshy, with fresh, ripe, tropical fruit flavours and a rounded finish." Winestate

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

5 Stars – Wine Orbit April 2012

Recommended – Winestate Magazine 2011