



## 2012 MARLBOROUGH SAUVIGNON BLANC

Registration Number: SWA9E95ABD54

### Winemakers Notes

The cool, settled weather conditions that heralded vintage 2012 allowed us to harvest our best vineyards in fabulous condition. Carefully managed crop levels and long ripening gave us intense flavours and fabulous acid structure. Our 2012 Marlborough Sauvignon Blanc is based on fruit sourced from the Dillons Point and Brancott Valley sub-regions. 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

<b>Alc</b>	13%	<b>Acid</b>	7.7g/L	<b>Res Sugar</b>	4g/L	<b>pH</b>	3.41
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### 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.

### Independent Reviewer's Comment

"Skilfully crafted, aromatic wine, offering melon/lime flavours showing very good freshness, delicacy and length." Winestate Magazine, March 2013

### Awards

**Gold Medal** – Concours Mondial du Sauvignon 2013

Recommended – Winestate Magazine November 2012