



2012 SV MARLBOROUGH SAUVIGNON BLANC 'DILLONS POINT'

SUSTAINABLE WINE NZ REGISTRATION: SWD9D7655C29

Winemakers Notes

For the 2012 vintage we have returned to the Dillons Point region and nickname, with over 85% of the fruit for this wine coming from Alan and Petrina Shutkowski's vineyard in Morgans Road, mid-way between the Eastern outskirts of Blenheim and the shores of Cloudy Bay. As always, the ferment was conducted in stainless using yeasts that we know to be capable of amplifying Sauvignon Blanc's irresistible aromas and flavours.

Analysis;

Alc 13% **Acid** 7.6g/L **Res Sugar** 3.4g/L **pH** 3.42

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

"Weighty and dry, with strong, ripe-fruit flavours and some smoky, toasty notes adding complexity. Leesy and finely textured." Winestate Magazine March 2013

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

4.5 Stars – Winestate Magazine March 2013