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SAUVIGNON
BLANC 2009
MARLBOROUGH
NEW ZEALAND



SAUVIGNON BLANC 2009

Our Sauvignon Blanc instantly brings forth the heady fruit flavors and distinctive varietal characters for which Marlborough is renowned. A striking intensity of herbal and kiwifruit aromas gradually give way to tropical fruit and citrus notes, contributing towards a long and flavorsome finish.

KEY FLAVORS

Citrus
LEMON

RED GRAPEFRUIT



Tropical Fruit

KIWIFRUIT

PASSION FRUIT



Herbal

FRESH CUT GRASS



THIS WINE WAS MADE AT THE FIRST
CARBONZERO^{CERT}™ CERTIFIED
WINERY IN THE WORLD.

This certification was achieved through a stringent process requiring a reduction in greenhouse gas (GHG) emissions through energy-efficient initiatives and the offsetting of residual emissions via wind farm generated credits.



WINEMAKER'S COMMENTS/

This is an elegant, refined, style of Marlborough Sauvignon Blanc. It shows some complexity and the ripe fruit characteristics of the Wairau Valley fruit it is made from.

BOUQUET/

A very interesting bouquet, quite complex with herbal notes, some salinity (oyster shell), lemon and lime and plenty of tropical fruit with the typical Marlborough herbaceousness. The slightly salty, mineral note on the nose shows up our 17 Valley fruit in the wine very nicely.

PALATE/

The wine has a very direct entry onto the palate with very good mouth-feel. Good weight and length lead again to a nice show of complexity. Overall a very attractive, serious, wine. From several owned and contracted vineyards located in and to the sides of the Wairau Valley, Marlborough.

WINEMAKING/

Reasonably straightforward winemaking aimed at retaining the natural fruit quality from another excellent vintage. Cool stainless steel fermentation is followed by a period on yeast lees to enhance the wine's natural weight and texture.

ANALYSIS/

PH 3.24

TA 7.9

ALC 12.5%

RS 5