

Tasting Notes

sauvignon blanc 2011

M A R L B O R O U G H

Youthful, vibrant Marlborough Sauvignon Blanc. Lime sherbet and floral aromas and flavours infused with gooseberry.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

The Marlborough summer began with hot dry weather, resulting in a good flowering and following fruit set. A mild summer/autumn continued and harvest began early with 70% of the grapes being picked by the end of March. Harvested from selected vineyards in the Wairau Valley of Marlborough where the soil is free draining with a loam top soil and stony silt underneath.

VINIFICATION

Cool stainless steel fermentation. Filtered and bottled early to capture the vibrancy and essence of Marlborough Sauvignon Blanc.



VINEYARDS

Lower Wairau Valley

BOTTLING DATE

17th October 2011

QTY BOTTLED

750 Dozen

RESIDUAL SUGAR

4.5 g/L

ALCOHOL

13% VOL

pH

3.38

ACIDITY

7.2 g/L