

MAUDE

MAUDE SAUVIGNON BLANC 2006

region	Marlborough, New Zealand
sub-regions	Waihopai Valley and Wairau Valley
vintage	2006

t a s t i n g n o t e

colour	Luminous greens and pale straw colour
nose	Youthful, classic Marlborough Sauvignon Blanc, with lively, herbal grassy characters and a hint of gooseberry.
palate	Full, lively and fruit-driven with flavours of gooseberries, lemon-lime citrus characters and an underlying mineral element. Natural fruit weight and texture with balanced acidity.
general	Machine harvested from vineyards in the Wairau and Waihopai Valleys of Marlborough, where the soil is free-draining with a loam topsoil and stony silt underneath. Cool stainless steel fermentation, with a portion (5%) undergoing fermentation in new French oak barriques. Filtered and bottled early to capture the vibrancy and essence of Marlborough Sauvignon Blanc.



t e c h n i c a l

pH	3.21	VA	0.26 g/L
RS	3.4 g/L	SO2	120 ppm
TA	7.1 g/L	ALC	13.1 %