



SAUVIGNON BLANC 2010

Colour: Pale lemon.

Aromatics: Gooseberry, with notes of mint and anise.

Palate: Good varietal characteristics of gooseberry combined with tropical flavours or ripe melon and guava. Richer on the palate than the bouquet might suggest. A refreshing finish with acidity balancing the fruit and long length.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Te Mata Woodthorpe.
<i>VINTAGE</i>	A cooler year than average, which meant yields were down, however heat late in the season resulted in high quality fruit and good flavour development.
<i>HARVEST</i>	Machine harvested.
<i>ANALYSIS</i>	12.5 % abv, 6g/l total acidity, pH 3.5.
<i>MATURATION</i>	A small proportion was barrel fermented in French oak.
<i>VINIFICATION</i>	Fermented in stainless steel and aged on its lees 2–3 months.
<i>RECOMMENDED RETAIL PRICE</i>	NZ\$20



