MOUNT RILEY
MARLBOROUGH WINEMAKERS

MOUNT RILEY SAUVIGNON BLANC 2013

WINEMAKERS NOTES:

Marlborough's (and New Zealand's) summer over the 2012/2013 growing season will be remembered as one "out of the box". Warm, settled and dry conditions from early December right through until mid April allowed fantastic ripening and flavour development with virtually no disease pressure. The harvest was condensed and frenetic with all parcels being harvested over a 2 week period.

Our 2013 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with 26% from the Awatere Valley and the balance from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

TASTING NOTES:

Colour Light straw with green hues.

Bouquet Complex with capsicum, crushed herb, pink grapefruit and tropical fruit aromas.

Palate Fantastic fruit weight and intensity of flavour is matched with mouth-watering acidity.

Drink Drinking well now, this wine can be enjoyed until late 2015. Great as an aperitif or match with seafood, light meats, pasta, salads or Asian cuisine.

OTHER INFORMATION

Grape variety: Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13%
RS: 3.0g/l
Bottle Barcode: 9419663020002