



MOUNT RILEY 'THE CAPTAIN'S MISTRESS' LATE HARVEST SAUVIGNON BLANC 2015

WINEMAKERS NOTES:

A record dry growing season coupled with warm mid-summer temperatures enabled perfect flavor development. Late season heavy dew's created enough moisture for the development of 'noble rot'. That coupled with clear, warm days allowed the fruit to raisin perfectly and was picked on the 19th of May 2015.

The fruit was hand harvested, de-stemmed, crushed and fermented at cool temperatures for several weeks. We hand bottled and production was very limited at only a few dozen cases.

TASTING NOTES:

<i>Colour</i>	Soft gold.
<i>Bouquet</i>	Stone fruits, honeysuckle and fig with underlying notes of apricots and beeswax.
<i>Palate</i>	Flavours of stone fruits on the palate, rich, weighty and unctuous but balanced with a fine thread of acidity.
<i>Drink</i>	Drinking well now, this wine can be enjoyed until 2020. Great matched with freshly cut fruit and a selection of your favourite soft rind cheeses.

OTHER INFORMATION

Grape variety: Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 10.5%
RS: 165g/l
Vol: 375ml
Bottle Barcode: 9419663000172

