



MOUNT RILEY SAUVIGNON BLANC 2012

WINEMAKERS NOTES:

Marlborough's weather during flowering in December 2011 was cooler than average which led to naturally low yields in 2012. This cool weather continued through summer and was followed by warm, settled autumn conditions. The resulting long growing season and low yields allowed fruit to develop intense aromatics and concentrated flavors.

Our 2012 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with over 90% 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 2014. 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: 3.5g/l
Bottle Barcode: 9419663020002

