



## MOUNT RILEY SEVENTEEN VALLEY SAUVIGNON BLANC 2005

### WINEMAKERS NOTES:

The grapes for this wine were grown at extremely low yields, less than 3 tonnes per acre, on rootstocks 3309 and 101/14 in premium vineyards in the heart of the Wairau Valley. A small portion of fruit from Mount Riley's vineyard in the Waihopai Valley was also used in the final blend of this wine.

The grapes were harvested by hand and fermented in 3 and 4 year old oak barriques, using indigenous yeasts naturally occurring in Mount Riley's vineyards and winery. Post fermentation maturation on lees for 4 months has resulted in a complex mealy bouquet and palate.

### TASTING NOTES:

Colour: Brilliant pale straw.  
Bouquet: Melon and banana and other tropical fruit characters are supported by complex toasty yeast notes.  
Palate: A broad and full mouthfeel with balanced acidity, concentrated flavours and a warm lingering finish.  
Drink Ready to drink and will improve for three years. A great food wine, complemented by seafood, white meats, salads and Asian cuisine.

### KEY INFORMATION:

Alcohol: 13% Total Acidity: 6.5g/l  
Residual Sugar: 4.5g/l Closure: Stelvin  
Bottle Barcode: 9419663034412 Carton Barcode: 19419663034419  
Available: Nationally in fine liquor outlets and on-premise in top restaurants both in NZ and internationally, including the Ritz Carlton hotel chain.  
Awards: 5 Stars Winestate Magazine; Rated one of NZ's "Best of the Best for 2005" by Peter Saunders, Food & Beverage Magazine; Silver Air NZ Wine Awards, Silver NZ Home & Entertaining Magazine.

