MOUNT RILEY
MARLBOROUGH WINEMAKERS

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

MOUNT RILEY SEVENTEEN VALLEY SAUVIGNON BLANC 2006

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.

The grapes were harvested by hand and then whole bunch pressed. They were using indigenous yeasts naturally occurring in Mount Riley's vineyards and winery. The wine had post fermentation maturation on lees for 4 months. The resulting wine is complex and tightly focussed.

TASTING NOTES:

Colour:	Brilliant pale straw.
Bouquet:	Melon and banana and other tropical fruit characters are supported by complex toasty yeast notes.
Palate:	A creamy textured wine with a lush broad mouthfeel, concentrated flavours and a long lingering finish. The tropical fruit flavours are interwoven with toasty, nutty oak adding complexity and richness.
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: 14%
Total Acidity: 6.3 g/l
Residual Sugar: 5.3 g/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.