



SEVENTEEN VALLEY SAUVIGNON BLANC 2007

WINEMAKERS NOTES:

This is Marlborough Sauvignon Blanc but not as you know it! We use inert oak in the winemaking process to complement the character of classic Marlborough Sauvignon Blanc. This wine has all the great aromatics you would expect of Mount Riley Sauvignon Blanc as well as fantastic texture. This makes it an excellent “food wine” - it will complement, without overpowering or being shadowed by, our suggested food matches. A complex and elegant wine.

The grapes used in making 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. Grapes were harvested by hand and whole bunch pressed. They were then fermented in 3 and 4 year old oak barriques, using indigenous yeasts naturally occurring in Mount Riley’s vineyards and winery. The wine had post fermentation maturation on lees for 5 months.

TASTING NOTES:

<i>Colour</i>	Brilliant pale straw.
<i>Bouquet</i>	Fresh citrus fruit and floral aromas are supported by hints of freshly cut grass and nutty coconut.
<i>Palate</i>	Fresh green apple flavours are interwoven with toasty, nutty oak. A well rounded palate, balanced by refreshing acidity.
<i>Drink</i>	Ready to drink. Will continue to drink well for 3 years. A great food wine, complement with seafood, white meats, salads and Asian cuisine.

OTHER INFORMATION

Grape varieties: 100% Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13.5%
RS: 2.7g/l
Bottle Barcode: 9419663034412
Carton Barcode: 19419663034419
Closure: Screwcap

