



## SEVENTEEN VALLEY SAUVIGNON BLANC 2009

### WINEMAKERS NOTES:

The grapes from which this wine were made were grown in Mount Riley's Renwick vineyard. Soils are loam over free draining alluvial fan (river stone). The Sauvignon Blanc grown on this site is consistently among Mount Riley's best with bold aromatics and lush full flavour.

The 2009 growing season was an ideal one. Warm days and cool nights through summer, and settled weather from March right through to the end of our harvest allowed us to pick when flavors' were at their peak and sugars and acidity in the grapes were perfectly balanced.

Grapes were hand picked and whole bunch pressed to gently extract juice. It was then fermented in seasoned French oak using indigenous yeast from Mount Riley's vineyard and winery. Lees stirring was carried out post fermentation to build weight, texture and complexity. A small portion of the blend went through malolactic fermentation.

### TASTING NOTES:

<i>Colour</i>	Pale straw.
<i>Bouquet</i>	Lime, passionfruit and orange blossom. Lemon meringue and light toast impart complexity.
<i>Palate</i>	Great palate weight and fruit concentration. Stonefruit, citrus & mineral characters are evident. Balanced acidity imparts linearity and focus.
<i>Drink</i>	Drinking well now and up to 2015. Great as an aperitif or with seafood, white meats, salads and Asian cuisine.

