



MOUNT RILEY
MARLBOROUGH WINEMAKERS

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

MOUNT RILEY SAUVIGNON BLANC 2007

WINEMAKERS NOTES:

Our 2006 growing season was dry and warm with no disease pressure. The warm days and cool evenings assisted the grapes to retain a perfect level of natural acidity. The grapes were harvested in pristine condition at optimal physiological ripeness. Our wine is a blend from several vineyard sites throughout the Marlborough region.

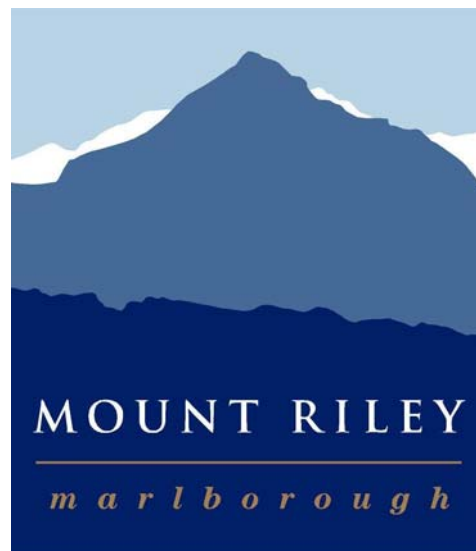
Our grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented our fruit in stainless steel tanks at cool temperatures to preserve the lifted aromatics in this wine.

TASTING NOTES:

- Colour* Light yellow/straw.
- Bouquet* Pungent capsicum, gooseberry, grapefruit and stonefruit aromas are complimented by clean cut grass and mineral notes.
- Palate* Inviting fresh citrus and tropical fruit flavours overlay mineral characters. Balanced structure with racy acidity, good texture a concentrated mid-palate and a crisp finish.
- Drink* Drinking well now, this wine can be enjoyed until late 2008. Great as an aperitif or match with seafood, light meats, pasta, salads or Asian cuisine.

OTHER INFORMATION

Grape varieties: 100% Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 13%
RS: 3.1g/l
TA: 7.1g/l
Bottle Barcode: 9419663020002
Carton Barcode: 19419663020009
Closure: Screwcap
Availability: Widely available in NZ & overseas.



SAUVIGNON BLANC

2007

e750ML

ALC 13% VOL

NEW ZEALAND