



## MOUNT RILEY SAUVIGNON BLANC 2006

### WINEMAKERS NOTES:

Our 2006 growing season was unusually warm with cooler conditions as we approached harvest which allowed our wines to retain intense aromatics. Grapes were harvested in pristine condition at optimal physiological ripeness. Our wine is a blend from vineyards 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:

<i>Colour</i>	Light yellow/straw.
<i>Bouquet</i>	Pungent capsicum, gooseberry, grapefruit and stonefruit aromas are complimented by clean cut grass and flinty notes.
<i>Palate</i>	Inviting fresh citrus and tropical fruit flavours overlay mineral characters. Balanced structure with racy acidity, a concentrated mid-palate and a long finish.
<i>Drink</i>	Drinking well now, this wine can be enjoyed until late 2007. 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: 3g/l

TA: 7g/l

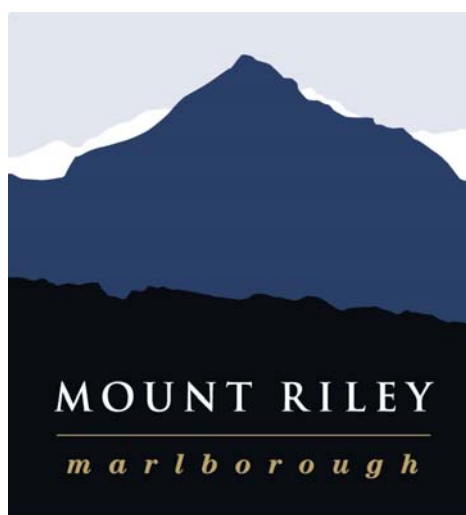
Bottle Barcode: 9419663020002

Carton Barcode: 194196630200009

Closure: Screwcap

Availability: Widely available in NZ & overseas.

Awards: Gold Medal, Trophy for "Best 2006 Vintage Dry White Table Wine" & Trophy for "Best Sauvignon Blanc" Perth Royal Show 2006, Silver Liquorland Top 100, Silver NZ International Wine Show



SAUVIGNON BLANC

2006

e750ML

ALC 13% VOL

NEW ZEALAND