



**MOUNT RILEY**  
MARLBOROUGH WINEMAKERS

OUR PEOPLE, OUR CRAFT, FROM EARTH TO GLASS

## **MOUNT RILEY SAVÉE 2007**

### **WINEMAKERS NOTES:**

Our 2007 growing season was dry and warm giving a perfect load up to harvest. Cooler dry conditions as we approached harvest allowed our wines to retain intense aromatics and enabled the grapes to be picked in clean pristine condition.

The Sauvignon Blanc grapes used in the production of Savée were crushed and destemmed prior to pressing. Primary fermentation occurred in stainless steel tanks at cool temperatures to preserve aromatics. This sparkling wine was made in the traditional method, with secondary fermentation in bottle. Fresh and vibrant fruit characters have been retained by utilising a short period of exposure to yeast lees.

### **TASTING NOTES:**

<i>Colour</i>	Pale lemon/straw. Brilliant.
<i>Bouquet</i>	Fresh and vibrant aromas of gooseberry, melon and capsicum are overlaid with tropical notes.
<i>Palate</i>	Fresh and lively sparkling wine. Finely balanced with appealing fresh fruit and racy acidity. Great concentration and complexity with good length and a crisp clean finish.
<i>Drink</i>	Drinking well now and great as an aperitif or with seafood. A fantastic celebration wine.

### **OTHER INFORMATION**

Grape varieties: Sauvignon Blanc  
Origin: Nelson, NZ  
Alcohol: 12.8%  
RS: 7.3g/l  
TA: 7.7g/l  
Bottle Barcode: 9419663021009  
Carton Barcode: 69419663021001  
Closure: Cork  
Availability: Widely available in NZ & overseas.

