



MOUNT RILEY SAVÉE 2008

Savée is a unique sparkling wine that proudly and recognizably expresses exuberant Marlborough Sauvignon Blanc characters. It has been referred to as “supercharged Sauvignon Blanc” by wine writers. The name Savée comes from local Marlborough slang for Sauvignon Blanc.

WINEMAKERS NOTES:

The grapes that went into this wine were from Marlborough’s Wairau Valley. These grapes were crushed and destemmed prior to pressing and primary fermentation was induced by the introduction of carefully selected yeast strains. The wine was fermented in stainless steel at cool temperatures to preserve lifted aromatics. Savée was made in the traditional method, with secondary fermentation in bottle. To fully express the Marlborough Sauvignon Blanc characters in this wine, we took Savée off lees as soon as secondary fermentation was complete.

TASTING NOTES:

- Colour* Pale lemon/straw.
- Bouquet* Fresh and vibrant with green pepper, tropical fruit, gooseberry and melon characters.
- Palate* A fresh and lively sparkling wine with great fruit weight, crisp acidity and a lingering finish.
- Drink* Drinking well now and great as an aperitif or with seafood. A fantastic celebration wine.

OTHER INFORMATION

Grape varieties: Sauvignon Blanc
Alcohol: 13%
Bottle Barcode: 9419663021009
Carton Barcode: 69419663021001
Closure: Cork
Availability: Limited availability in NZ & overseas.

