



MOUNT RILEY SAVÉE 2006

WINEMAKERS NOTES:

Our 2006 growing season was unusually warm. Cooler conditions as we approached harvest allowed our wines to retain intense aromatics.

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:

Colour Pale lemon/straw. Brilliant.
Bouquet Fresh and vibrant aromas of gooseberry, melon and capsicum are overlaid with tropical notes
Palate 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.
Drink Drinking well now and great as an aperitif or with seafood. A fantastic celebration wine.

TECHNICAL INFORMATION

Grape variety: Sauvignon Blanc
Origin: Marlborough, NZ
Alcohol: 14%
RS: 6.5g/l
TA: 7.6 g/l
Closure: Cork
Bottle Barcode: 9419663021009
Carton Barcode: 6941966302001

