

SEVENTEEN VALLEY SAUVIGNON BLANC 2010

WINEMAKERS NOTES:

The grapes from which this wine was made were grown in Mount Riley's Anderson vineyard in the central Wairau Valley. Soils are loam over free draining alluvial fan (river stone). The Sauvignon Blanc grown on this site is characterized by fruit of excellent concentration and length of flavour and a riper fruit profile.

The tail-end of the 2010 growing season was very warm allowing us to pick the Sauvignon Blanc grapes for this wine at fantastic flavour ripeness with riper stone and passionfruit flavours not often seen in Sauvignon Blanc from Marlborough.

Grapes were hand picked and whole bunch pressed to gently extract juice. The juice was then fermented in seasoned French oak using indigenous yeast from Mount Riley's vineyard and winery. Lees stirring was carried out post fermentation to build weight, texture and complexity. The wine stayed on lees for 8 months post fermentation with no sulphur added until just prior to bottling.

TASTING NOTES:

- Colour* Pale straw.
- Bouquet* Peach, nectarine passionfruit and orange blossom. Flinty notes and toasty mealy backbone.
- Palate* A wine of intensity and concentration. Complex fruit characters interwoven with spice, florals and cornmeal with tight acidity balancing fruit sweetness.
- Drink* Drinking well now and up to 2016. Great as an aperitif or with seafood, white meats, salads and Asian cuisine.

