



## MOUNT RILEY SAUVIGNON BLANC 2011

### WINEMAKERS NOTES:

Marlborough had a warm summer but cool autumn in 2010-2011. These conditions, together with Marlborough's wide diurnal temperature variation, allowed intense flavours and aromatics to build up over a long ripening period and grapes to retain balanced natural acidity.

Our 2011 Sauvignon Blanc is a blend from multiple vineyard sites throughout Marlborough, with over 90% from the Wairau Valley. Grapes were crushed and destemmed prior to pressing and fermentation was induced by the introduction of carefully selected yeast strains. We fermented in stainless steel at cool temperatures to preserve the lifted aromatics in this wine.

### TASTING NOTES:

- Colour* Light straw with green hues.
- Bouquet* Fresh aromas of passionfruit, gooseberry, currant, pink grapefruit, crushed herb, lemongrass and red capsicum.
- Palate* Pure and flavoursome. This dry yet subtly succulent wine achieves a perfect balance of bright acidity and subliminal sweetness. Elegant wine with energy, drive and a lingering finish.
- Drink* Drinking well now, this wine can be enjoyed until late 2013. Great as an aperitif or match with seafood, light meats, pasta, salads or Asian cuisine.

### OTHER INFORMATION

Grape variety: Sauvignon Blanc  
Origin: Marlborough, NZ  
Alcohol: 13%  
RS: 3.5g/l  
Bottle Barcode: 9419663020002

