



Mount Vernon Sauvignon Blanc (E.U.) 2011

Region: Marlborough

Winemaker: Marcus Wright/Rebecca Wiffen.

Alcohol: 13% pH: 3.32 RS: 2.7g/L TA: 7.4g/L Brix: 21.7 - 22.1

Tasting Notes

This wine combines all the things that are great about Marlborough Sauvignon Blanc. Passionfruit and citrus aromas are balanced by gooseberry and herbaceous grassy flavours. The palate is dry and fresh with a lovely crisp finish.

Winemakers Notes

Each vineyard was picked when we judged them to have reached optimal flavour. The grapes were crushed and pressed with pressing discarded. Each parcel of fruit was fermented separately at cool temperatures with specially selected aromatic yeast strains. Post fermentation the wines were allowed to rest on the yeast lees for eight weeks before being blended.

Viticulture Notes

The grapes for this wine were sourced from several vineyards; all within Marlborough's Wairau Valley and represent a broad cross section of soils and micro-climates, which give this wine lovely complexity of flavour and depth. This wine also contains 8.85% Semillon from the Brabcott Valley, which provides some grassy, herbal characters.

Cellaring

Drink whilst young and fresh

Food Match

Shellfish, chicken and feta cheese dishes.

