



Separated by the Tasman Sea but united by a passion for creating exceptional wines, the De Bortoli and Marris families have come together to write an exciting new chapter in the Marlborough Sauvignon Blanc story.



MARLBOROUGH SAUVIGNON BLANC 2010

Region

Marlborough, New Zealand

Appearance

Mid straw with a lovely green hue.

Bouquet

Fresh, vibrant aromas with herbaceous notes and hints of lime and mineral.

Palate

Lovely bright citrus green flavours follow through to a fresh herbaceous palate. Hints of minerality coupled with the gooseberry/lime lift give this wine structure and poise to be one of the more exciting wines from this vintage. Layers of flavour, balanced with beautiful bright fruit texture ensure the taste lingers forever.

Vintage Conditions

Vertical shoot positioned, cane pruned, 2500 vines/ha. Cooler flowering than normal, followed by one of the longest, driest summers on record. This allowed the winemakers to selectively harvest perfectly ripe Sauvignon Blanc when they reached the pinnacle of flavour development.

Winemaking

The wine was fermented at 12° -15° C with selected strains of yeast in 100% stainless steel.

Wine Analysis

Alc/Vol 13% pH: 3.2 TA: 7.4g/l
RS 3.5g/l

Cellaring

The wine will cellar for 2 - 3 years

Suggested Cuisine

Enjoy with fresh seafood and salads.

General Characteristics

● Dry / Sweet ●● Body

KEY	● Dry	●● Medium Dry	●●● Medium Sweet	●●●● Sweet
	● Light Bodied	●● Medium Bodied	●●● Full Bodied	