

Haythornthwaite

2008 Sauvignon Blanc

Variety:	Sauvignon Blanc 100%
Region:	Martinborough, NZ
Style:	Dry.
Vintage:	2008 vintage will be remembered for the spring and summer which faded too quickly. Early ripening varieties such as Sauvignon Blanc did well under these conditions.
Production:	Hand picked fruit was delivered to the winery for processing. On arrival the fruit was immediately crushed and de-stemmed to vat with pectic enzymes added to aid juice extraction and clarification. Wine was cool fermented in stainless steel tanks prior to bottling.
Appearance:	Brilliant straw coloured with a touch of green
Aroma:	Aromatic sweet capsicums, hints of gooseberry, with perfumed aromas of passion fruit and citrus. Finishes with a mineral note.
Palate:	The hints of the fruits on the nose follow through on to the palate showing passion fruit and old fashioned white nectarine flavours. Good mouth feel with a clean citrus finish.
Cellaring:	This wine is best drunk young, however it will cellar well for 1-3years.
Serving:	Best presented at 12 ⁰ C for overall enjoyment. Do not be tempted to over chill this wine – you will lose the delicate flavours.
Food Accompaniments	Sauvignon Blanc is an excellent partner with lamb and chicken. Fish is very good however some shell fish is best eaten with other wines. Vegetarian meals are often better suited to Sauvignon Blanc
<u>Technical Points:</u>	

Harvest date: 1st April 2008

Bottled: 21 August 2008

Winemaker: Jane Cooper

Brix at Harvest: 21.2⁰ brix

Alcohol: 12.0%

Standard Drinks: approx 7.1 standard drinks

Contains Sulphites

Fining Fined with milk products, traces may remain

Residual Sugar: Nil

Titrateable Acidity: 6.2g/l

pH: 3.12

Packaging: 750ml bottles, Traditional punted Burgundy, Antique green. Stelvin screw cap closure.