



WAIPARA HILLS

marlborough cuvée



COLOUR

Very pale with a slight tinge of green/yellow.

NOSE

Grassy, tropical and zesty, full of all the characters of Marlborough Sauvignon Blanc as you would expect.

PALATE

Fresh and lively with bright tropical and gooseberry flavours combined with a slight sweetness and effervescence.

COMMENTS

The flavours from the nose follow through onto the palate with ripe tropical and gooseberry flavours. Crisp acidity and lively bubbles are balanced with a moderating sweetness to produce a refreshing and invigorating wine suitable for any occasion.

MATURATION DETAILS

100% fermented in stainless steel tanks.

AWARDS

4 1/2 Stars out of 5—Cuisine NZ/International Sparkling Tasting 2010 (NZ)
BRONZE—New World Wine Awards 2010 (NZ)

VINEYARD REGION

This wine was made from fruit from both the Awatere and the Wairau Valley regions of Marlborough.

VINTAGE CONDITIONS

This wine is non-vintage.

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINE ANALYSIS

ALC: 13.0%

ACIDITY (TA): 8

pH: 3.3

RESIDUAL SUGAR: 10

PEAK DRINKING: This wine was made to be enjoyed young and fresh.

SERVE: Chilled and with friends



Winemaker
Simon McGeorge