

# LATITUDE

— 41° —

NEW ZEALAND



## SAUVIGNON BLANC

NEW ZEALAND'S famous Marlborough and Nelson vineyards are situated at the north end of the South Island along Latitude 41 S. By combining the best grapes from Marlborough's unique, flat, gravelly plains and those from Nelson's stunning hillside vineyards, we bring you wines of unusual depth and character.

With one of the cleanest environments found anywhere, the South Island of New Zealand is one of the world's most pristine wine growing areas.

### 2007 VINTAGE

Marlborough and Nelson had a cool Spring and a warm Summer during the 2007 vintage. These conditions and slow ripening produced good acid balance with mouth filling flavor. Clone Mass Selection.

### VINIFICATION

The grapes were crushed into the press. Part of the juice was fermented and aged for two months in high spice and vanilla French oak. We did not allow the wine did not undergo malolactic fermentation. The remainder of the juice was fermented very cool in stainless steel at about 11c.

### TECHNICAL DATA

Harvest Mid-April, 2007

Alcohol: 13%  
ph: 3.34  
Acid: 7.4 gr/ltr  
Residual Sugar: 3.2 gr/ltr

Bottling: October 2007

### WINEMAKER'S NOTES

The color is brilliant lemon green. The bouquet is tropical and gooseberry with hints of fine oak and vanilla. A rich wine that has ripe fruit flavors of passion fruit, gooseberry and melon. A touch of oak, creaminess and complexity

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