

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.

VINTAGE

Marlborough and Nelson had a near perfect vintage in 2006. The early growing season was dry and warm with a prolonged, dry harvest. These conditions and slow ripening produced good acid balance with mouth filling flavor.

VINIFICATION

The grapes were crushed into the press. Part of the juice was fermented and aged for two months in new French oak. 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, 2006

Alcohol: 13%
ph: 3.32
Acid: 6.6 gr/ltr
Residual Sugar: 2.2 gr/ltr

Bottling: June 2007

WINEMAKER'S NOTES

The color is brilliant lemon green. The bouquet is tropical and gooseberry with hints of fine oak and vanilla. On the palate, this rich wine has ripe fruit flavors of passion fruit, gooseberry and melon.

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