

TASMAN BAY

Vintage 2006

Sauvignon Blanc



VINTAGE CONDITIONS:

Dry conditions early season turned to wet and cool in both Marlborough and Nelson during March. Harvest conditions were near perfect but the earlier cooler weather resulted in a very late harvest for most vineyards. The result of this was good mature ripe fruit at lower sugar levels and well balanced higher acids.

HARVEST DATES: Late April, 2006

VINIFICATION:

Cool (11 C) stainless steel ferment with a small portion fermented on new French oak.

BOTTLING DATE: July 2006

WINE ANALYSIS: Alcohol: 12.5%
pH: 3.4
Acid: 7.3 gr/litre
S.S.: 3.9 gr/litre

WINEMAKER'S NOTES

Rich tropical flavours with tanginess of gooseberry and hints of oak.

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