

# SACRED HILL



## SAUVIGNON BLANC 2009

### WINEMAKERS NOTE

Lifted aromatics with an intriguing medley of summer fruits. Passion fruit, gooseberry, pineapple and ripe fig characters mingle with nettles and lemon grass. The palate is intense yet supple, with a lovely soft texture. Ripe tropical fruits mingle with citrus nuances and subtle herbaceousness. The overall effect is an intense wine with soft texture, supple whilst maintaining great length and persistence of flavour.

*Winemaker | Tony Bish*

### VINTAGE SUMMARY

After the very wet winter of 2008 everyone was keen to switch their gumboots for jandals and enjoy a long dry summer and autumn that is historically typical of Marlborough. While harvesting was not hindered by rain at all, summer was cooler than most years which meant some vineyards took longer to kick into ripening than others. This resulted in a broad spectrum of quality fruit coming in from all over the region. Sauvignon Blanc and Pinot Noir both performed well and early indications are showing wines with lovely flavours and intensity. The Pinot Gris is simply outstanding! The results of this vintage will be well worth waiting for.

### VINIFICATION

Cool fermented in stainless steel to retain freshness and varietal expression. All vineyard parcels fermented separately to allow us diversity and expression to blend with.

### TECHNICAL DATA

REGION	Marlborough	VARIETY	Sauvignon Blanc
APPEARANCE	Pale straw	STYLE	Dry aromatic white wine
SERVE	Lightly chilled	CELLARING	1-2 Years
RS	2.90g/L	ALCOHOL	12.5%
PH	3.28	TA	9.5g/L

