

**SACRED HILL****Sauvage Sauvignon Blanc 2004**

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**VARIETY**

Sauvignon Blanc

**REGION**

Hawkes Bay

**STYLE**

Dry Full Bodied Aromatic

**VINTAGE SUMMARY**

The season in Hawkes Bay was a roller coaster that finished with a flourish and provided the winery with some stunning fruit. The summer was excellent until February, when uncharacteristic cool weather set in, causing some concern amongst winemakers and viticulturists. But our fears were unfounded, as March turned on some exceptional hot and dry weather that carried right through April to the end of vintage. Consequently we had a very enjoyable and relatively relaxed vintage, with optimum ripeness achieved.

**VINIFICATION**

Natural Fermentation in French oak barriques with nine months elevage. Individual barrel selection.

**APPEARANCE**

Pale lemon straw.

**BOUQUET**

Lifted aromas of quince, passionfruit, gooseberry, lychee and lemongrass.

**PALATE**

Rich tropical palate with passionfruit, pawpaw and ripe gooseberry flavours. Elegant soft texture with beautifully fine acidity, excellent length with a mineral finish.

**CELLARING**

2-5 years.

**SERVE**

Lightly chilled.

**TECHNICAL DETAIL**

<b>Winemaker</b>	Tony Bish
<b>Alcohol</b>	13.5%
<b>Residual Sugar</b>	<2 g/L
<b>Titratable Acidity</b>	7.0 g/L
<b>pH</b>	3.35
<b>Packaging</b>	6 x 750ml bottles
<b>RRP</b>	\$30.00