

SACRED HILL



Sauvage

SAUVIGNON BLANC 2008



WINEMAKERS NOTE

Lifted complex aromas of melon, hazelnut, citrus blossom and tropical fruits with a mineral edge. The palate is very intense with citrus, fig, melon and lemon grass flavours. The mid-palate has a beautiful gentle texture, leading to an incredibly long mineral citrus peel finish.

Winemaker | Tony Bish

VINTAGE SUMMARY

Hawke's Bay experienced a fairly typical summer with temperatures and rainfall close to average. January and February temperatures were warm but not excessive. A relatively heavy down pour in late February did however compromise our early ripening Riflemans Chardonnay vineyard, so we have chosen not to produce this exceptional wine from 2008. We enjoyed reasonably good autumn weather in March and April, and were able to fully ripen Sauvignon Blanc for Sauvage and our Gimblett Gravels reds. The outstanding wines of the vintage for Sacred Hill are Sauvage Sauvignon, Brokenstone Merlot and Deerstalkers Syrah.

VINIFICATION

Hand picked bunches from very low yielding vines were whole bunch pressed to French oak barrels. Natural fermentation with indigenous yeasts, followed by 10 months ageing in barrel.

TECHNICAL DATA

REGION	Hawkes Bay	VARIETY	Sauvignon Blanc
APPEARANCE	Very pale straw	STYLE	Dry aromatic white
SERVE	Ambient	CELLARING	5+ years
RS	3.04 g/L	ALCOHOL	14.0%
PH	3.04	TA	9.2 g/L

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