

# SACRED HILL



## BARREL FERMENTED SAUVIGNON BLANC 2003



*Sacred Hill - Reserve Range*

### VARIETY

Sauvignon Blanc

### REGION

Hawkes Bay

### STYLE

Dry

### VINIFICATION

Barrel fermented (50%) in American and French oak barriques.

### APPEARANCE

Pale medium staw

### BOUQUET

Complex aroma with lime, pear, nectarine and nutty/spicy nuances.

### PALATE

Rich and complex wine style with nutty stonefruit characters and tightly knit acidity. Excellent length with nutmeg and pear aftertaste.

### CELLARING

Up to 5 years.

### SERVE

Lightly chilled.

### TECHNICAL DETAIL

Winemaker:	Tony Bish
Alcohol:	13.0%
Residual Sugar:	3.5 g/L
Titrateable Acidity:	7.5 g/L
pH:	3.24
Packaging:	12 x 750ml bottles