

# WAIPARA HILLS

## Marlborough Sauvignon Blanc 2013



### COLOUR

Pale green.

### NOSE

Guava, melon, nettles, snow peas and crushed stone.

### PALATE

Fresh citrus, grapefruit and a touch of pineapple on the first sip. Lovely weight and a clean finish.

### COMMENTS

A generous, lifted style with power and generosity. This lively Sauvignon Blanc displays aromas of melon, nettle and crisp snow peas. The front palate bursts with fresh citrus, grapefruit and delicate melon notes; while the fruit weight and texture carry through to a balanced, mouth watering finish.

### VINIFICATION

Cleaned, settled juice fermented with a range of yeasts at cool temperatures (12-15°C) for approximately three weeks. The juice was then racked off lees and kept chilled for three weeks, before sulphuring, warming and finally blending.

### VINEYARD REGION

Wairau and Awatere valleys of Marlborough.

### VINTAGE CONDITIONS

The cool spring slowed down the start of the season; then a warm and stable summer gave the best possible conditions for fruit and flavour development. Some rain at the start of the harvest period slowed things down, but didn't affect the overall quality.

### WINE ANALYSIS

ALC: 13%

ACIDITY (TA): 8.55

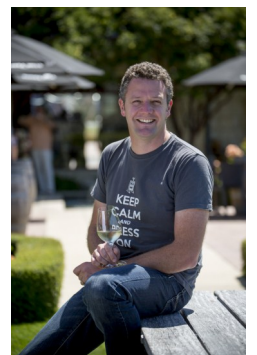
pH: 3.2



**CELLARING:** This wine is made to be enjoyed fresh and young.

**SERVE:** Lightly chilled.

**FOOD MATCH:** Fresh rock melon wrapped in prosciutto.



WINEMAKER  
SIMON MCGEORGE

