



**Region: Awarere Valley,
Marlborough, New Zealand**

Vineyard: Tupari.

Harvest Date: April 4th.

Brix at Harvest: 22.5

TA: 6.8g/L

Residual Sugar: 3.1g/L

The **2007** vintage was characterised by small yields and nearly perfect warm and dry weather, which continued right through until harvest on April 4th. The ideal weather leading up to harvest enabled us to closely monitor the vineyard and pick the grapes at the peak of flavour development.

The grapes were harvested in the cool of early morning. At the winery the fruit was gently pressed and the juice fermented in tank with ten percent in older French oak barriques. Specially selected yeast was used for the oak portion of the fermentation, and the wine was left on the lees for 5 months, stirred weekly, prior to bottling in September 2007. The parcel of wine matured in stainless steel was left on the lees for the same period of time, and the lees were re-suspended regularly to enhance the palate texture.

The 2007 Tupari Sauvignon Blanc shows lifted stone fruit and apricot notes on the nose. The creamy palate has rich mineral/citrus flavours and the wine is underpinned by a crisp finish.

This wine can be drunk now and over the next two years.

Try with fresh oysters.