

TUPARI SAUVIGNON BLANC 2008



Region: Awarere Valley,
Marlborough, New Zealand

Vineyard: Tupari.

Harvest Date: April 1st.

Brix at Harvest: 22.8

TA: 7.0 g/L

Residual Sugar: 2.8 g/L

Vineyard management practices at Tupari are all about producing high quality grapes. Yields were deliberately restricted to ensure concentration of flavours. This wine is a blend of two discreet areas on the Tupari vineyard. One a gently sloping, north facing block, producing intense passionfruit flavours. The other block is situated on a gravelly, flat area yielding stone fruit and mineral notes.

The grapes were harvested when the favours were at their most intense. On arrival at the winery the fruit was gently pressed and the juice fermented as two separate batches. Specially selected yeast strains were used, and the wine was left on the lees for 5 months, stirred weekly, to enhance the creamy palate texture. The two batches were blended prior to bottling in September 2008.

The 2008 Tupari Sauvignon Blanc shows lifted citrus blossom and fresh peach notes on the nose. The creamy palate has rich mineral/citrus flavours and the wine is underpinned by a crisp acidity.

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

Try with goat cheese and onion tart.