



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

**Vineyard:** Tupari

**Harvest Date:** 12 April 2009

**Brix at Harvest:** 22.9

**TA:** 7.5 g/L

**Residual Sugar:** 3.9 g/L

**Alcohol:** 13.5 %

In 2009 the terroir of Tupari vineyard combined with careful fruit management produced a vintage of high quality Sauvignon Blanc. As in previous vintages, this wine is a blend of two discreetly selected areas of the Tupari vineyard. One, a gently sloping north facing block that produces intense passionfruit flavours. The other block, situated on a gravelly flat area, yields stone fruit and mineral notes.

The grapes were harvested when the flavours were at their most intense. At the winery the fruit was gently pressed and the juice fermented as two separate batches. Yeast strains were selected to enhance the flavours. The wine was left on the lees for 6 months and stirred weekly to enrich the creamy palate texture. The two batches were then blended prior to bottling in November 2009.

The 2009 Tupari Sauvignon Blanc shows lifted fresh white peach and passionfruit notes on the nose. Because of the extended time on the lees, the palate is rich and creamy showing mineral/citrus flavors. This wine is underpinned by a crisp acidity.

Enjoy with freshly shucked oysters and perhaps some elegant music such as the finale from Mendelssohn's String Quartets in D.

This wine can be drunk now and until 2013.