



SAUVIGNON BLANC 2007

“It’s not everyday you come across a wine from Coromandel but here is one and a delicious one at that. Fresh elegant nose displaying limes, apples and herbaceous notes with a hint of mineral. The palate is juicy and succulent with zippy acidity and a lovely length of flavour. The fine texture and well structured palate suggest this wine will be drinking superbly over this summer.”

Sam Kim, Wine Orbit.
Rated: 86/100



Food matches: Fish, Seafood, dishes finished with citrus sauces/vinaigrettes, eg. Barbecue prawns that have been marinated in lime, chilli, coriander. Asparagus with lemon infused olive oil

Harvest: Picked 1 April 2007

At Harvest:

Brix: 21

Acid: 8.1

pH: 3.34

Bottled: 13 July 2007

At Bottling:

Acid: 6.23

pH: 3.28

Alcohol: 12.7%

Residual Sugar: 3g Dry

Cellaring: Suitable for drinking now, but can be cellared for 2 - 3 years