



WILD ROCK

ELEVATION MARLBOROUGH 2008

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|----------------------|---|-----------------|------------------------|
| <u>Variety</u> | Sauvignon Blanc | | |
| <u>Harvest Data</u> | Brix | 22.9 | average |
| | Hand Harvested | No | |
| <u>Winemaking</u> | Whole Bunch | 0% | |
| | Destemmed | Yes | |
| | Fermentation Vessel | Stainless Steel | |
| | Barrel Type | n/a | |
| | New Barrel % | n/a | |
| | Maturation | n/a | |
| | Fining | Yes | |
| | Filtration | Yes | |
| | Bottled | July-08 | |
| <u>Wine Analysis</u> | Alcohol | 13.1% | Residual Sugar 2.3 g/l |
| | pH | 3.23 | Acidity 7.0 g/l |
| <u>Tasting Note</u> | Pale green-tinged in appearance. Bright aromas of lemongrass, lime, herbs, grapefruit, Viognier spice and spring flowers. The palate is juicy yet elegant in structure, with a fine tacy texture and a beautiful array of citrus and sweet herb flavours and delicate floral notes. The wine finishes vibrant, mouth watering and flavour filled. | | |
| <u>Food Match</u> | Seafood | | |
| <u>Cellaring</u> | Drink within 2 years of vintage | | |
| <u>Markets</u> | NZ, Sweden, Ireland, UK, USA, Canada, Japan | | |
| <u>Release Date</u> | 1-Oct-08 | | |