



# WILD ROCK

## SAUVIGNON BLANC MARLBOROUGH 2008

<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	2 months on lees		
	Fining	Skim milk based		
	Filtration	Yes		
	Bottled	July-08		
<u>Wine Analysis</u>	Alcohol	13%	Residual Sugar	3.1 g/l
	pH	3.2	Acidity	7.1 g/l
<u>Tasting Note</u>	Pale green-tinged in appearance. Vibrant and intense aromatics of lime, herbs and fresh apple. The palate is bright, fresh, juicy and alive with sweet herbs, citrus and gooseberry characters. The wine finishes fresh, vibrant, full of flavour and mouth-watering.			
<u>Food Match</u>	Seafood			
<u>Cellaring</u>	Drink within 2 years of vintage			
<u>Markets</u>	NZ			
<u>Release Date</u>	1-Oct-08			