



WILD ROCK

ELEVATION MARLBOROUGH SAUVIGNON BLANC

2010 Highlights

4 Stars

“Full-bodied, crisp and dry, this wine is designed to accentuate ‘floral’ and ‘stonefruit’ characters, by blending Sauvignon Blanc with small portions of Riesling and Viognier. Delicious from the start, the 2010 vintage is weighty, with an array of tropical fruit, peach and spice flavours, very fresh and vibrant, excellent mouthfeel, and a finely textured, dry finish.”

Michael Cooper’s Buyer’s Guide to New Zealand Wines 2011

“One sip and you’ll see why this sauvignon’s aromas of white pepper, basil, lime and lemon followed by crisp, lean length of flavour make it the perfect partner with practically any summer salad or seafood dish. Rich and textural, it will definitely appeal to those who like a little less squinty acidity in their sauvignon.”

Yvonne Lorkin – Various Publications – February 2011

“A gentle expression of the variety (with a touch of Viognier and Riesling) displaying stonefruit, lemon/lime and subtle herbaceous characters. The palate is ripe and rounded with well balanced acidity and a pleasant fruity finish.”

Sam Kim – Wine Orbit – March 2011

2009 Highlights

Silver Award

AWC Vienna International Wine Challenge 2010

Gold Medal

San Francisco Wine Competition 2010

Blue-Gold Award

Sydney International Wine Competition 2010

Silver Award

Hong Kong International Wine & Spirit Competition 2009

88 Points

“This 2009 Wild Rock Elevation Sauvignon Blanc has a potent gooseberry and peach-scented bouquet with fine definition and chutzpah. The palate has a sharp lime and gooseberry entry with a touch of Tropicana fruit courtesy of the Viognier.”

Neal Martin – Robert Parker’s The Wine Advocate – October 2010

88 Points, 4 Stars

“It’s ripe and lifted on the nose displaying stonefruit, lime zest and subtle herbaceous notes. The palate is succulent and well fruited with refreshing acidity and a lingering fruity finish. The wine flows beautifully with a smooth mouthfeel yet finishes crisp dry. At its best: now to 2012.”

Sam Kim – www.wineorbit.co.nz – March 2010

2008 Highlights

Double Gold

San Francisco Wine Competition 2009

Silver Medal

International Wine Challenge 2009

87 Points

“The 2008 Elevation Sauvignon Blanc from Marlborough has a refreshing gooseberry, lime and green apple-scented nose, simple but crisp, the palate bursting with malic, gooseberry fruit with a citrus edge and a simple but edgy, slightly vegetal finish. Unpretentious and enjoyable.”

Neal Martin – Robert Parker’s The Wine Advocate – Issue 184, 2009

86 Points, 4 Stars

“It’s ripe and fruity on the nose displaying feijoa, passionfruit and dried herb characters. The palate is lively and juicy with crisp acidity and a pleasantly dry finish. A straightforward, easy to enjoy Sauvignon. At its best: now to 2010.”

Sam Kim – Wine Orbit – July 2009

2007 Highlights

17 ½ Points, 4 Stars

“Palest lemongreen. This is intriguing wine. In a blind tasting, it can be confused with riesling, as ripe sauvignon can so often easily be. There are almost freesia floral notes on dominant black passionfruit. This is clever, which is going to be successful commercially, I think, the enhanced body despite some residual making it even better with food than sauvignon naturally is.”

Geoff Kelly – www.geoffkellywinereviews.co.nz – January 2008

89 Points, 4 Stars

“Small portions of Viognier and Chardonnay were added. The nose is fresh showing sweet herb, lime and floral notes. The palate is juicy with excellent intensity and flow leading to the lengthy finish. A refreshing wine displaying plenty of appeal.”

Sam Kim – Wine Orbit – Issue 4 2008