

Claudia's Vineyard Sauvignon Blanc by Vavasour

Vintage: 2007
Region: Awatere Valley, Marlborough, New Zealand
Grape variety: 100% Marlborough Sauvignon Blanc

VINTAGE 2007

2007 was an interesting vintage, with early spring frosts and cool, wet conditions during flowering naturally restricting the vines crop levels. Luckily from this inauspicious start the weather really warmed up and glorious late summer and autumn temperatures allowed the Sauvignon Blanc to ripen fully. Flavour development was further aided by the cool nights during the critical period leading up to harvest.

VINEYARD

The grapes for this wine were carefully hand-picked from low yielding Sauvignon Blanc grapes from Claudia's Vineyard, at the Vavasour vineyard.

WINEMAKING TECHNIQUE

This wine was handmade by our foundation winemaker Glenn Thomas. After handpicking, the fruit was whole bunch pressed to old French oak, and fermented with indigenous yeast. The wine was aged on lees for ten months to further enhance texture and flavour.

APPEARANCE

Golden in colour, this wine is developing character.

BOUQUET

Strong stone fruit and a mineral or wet stone note.

PALATE

The palate exhibits more of these stone fruit flavours with an underlying mineral note which is typical of this vineyard. The finish lingers with richness from this amazing fruit.

CELLARING

Ready to drink now and over the next 8 years.

SERVING TEMPERATURES

Best served at 10-14°C.

FOOD ACCOMPANIMENT

Great with rich cheese or smoked fish.

TECHNICAL ANALYSIS

Producer: Vavasour Wines Limited
Winemaker: Glenn Thomas
Closure: Screwcap
Residual sugar: 4.0g/l
Alcohol: 14%
Bottle barcode: 94 16264 00111 9
Carton barcode: 94 16264 00113 3
6 pack carton weight: 9kg

Enjoy!

