

REDWOOD PASS

MARLBOROUGH SAUVIGNON BLANC

Vintage: 2010
Region: Marlborough, New Zealand
Grape variety: 100% Awtare Valley Sauvignon Blanc

VINTAGE 2010

The 2010 spring was cooler than normal then we settled into typical Marlborough weather patterns of dry, warm days and cool nights, perfect for ripening and flavour development. November through April were slightly warmer and drier than average. This settled weather, especially in the lead up to harvest, presented us the opportunity to harvest at optimum times and to capture all that renowned Marlborough flavour and freshness.

VINEYARD

Fruit for the 2010 Redwood Pass Sauvignon Blanc was harvested in the cool of night to retain flavour and freshness. Careful winemaking and specific yeast strains were used at our Awtare Valley winery so that the vibrant fruit flavours from the vineyard could be preserved.

WINEMAKING TECHNIQUE

Once the fruit is gently pressed, the juice is fermented with yeast strains selected to enhance the vibrant flavours. Cool fermentation in temperature controlled stainless steel allows us to retain those flavours and carry them to your glass.

APPEARANCE

Pale straw.

BOUQUET

On the nose it shows ripe blackcurrant, stonefruit and fragrant citrus notes.

PALATE

Full-flavoured with ripe melon, lime and lingering gooseberry flavours. This wine is crisp, dry and balanced by a great mineral acidity.

CELLARING

The 2010 Redwood Pass Sauvignon Blanc is ready to drink now and over the next 2-3 years.

SERVING TEMPERATURES

Best served at between 10-14°C (50-57°F)

FOOD ACCOMPANIMENTS

This wine will complement a wide variety of seafood, poultry, pasta dishes and summer salads.

AWARDS

93 Points, 5 Stars; Wine Orbit Magazine, Sam Kim Oct 2010

Pure Silver Medal; Air New Zealand Wine Awards 2010

4 Stars & Best Buy; Cuisine Magazine (NZ) Jan 2011

TECHNICAL ANALYSIS

Alcohol: 13.5%
Residual sugar: 3.1g/l
T/A: 7.3

