

THE PASS SAUVIGNON BLANC

MARLBOROUGH

VINTAGE: 2010
REGION: Marlborough, New Zealand
GRAPE VARIETY: Sauvignon Blanc

VINTAGE NOTES:

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.

VITICULTURAL DETAIL:

Fruit for the 2010 The Pass Sauvignon Blanc was harvested from premium Sauvignon Blanc grapes grown in both the Awatere and Wairau Valleys in Marlborough. Harvesting in the cool of night to preserve flavour and freshness, the fruit showed all the vibrant flavours that epitomise quality Marlborough Sauvignon Blanc. Careful canopy and yield management, including leaf plucking and shoot thinning, had further enhanced the 2010 fruit quality.

WINEMAKING TECHNIQUE:

Careful winemaking and specific yeast strains were used in our winery, so that the vibrant fruit flavours from the vineyard could be preserved in the bottle.

APPEARANCE:

Pale straw.

BOUQUET:

Aromas of peach, blackcurrant combine with zesty citrus notes.

PALATE:

The wine has a full palate with lingering passionfruit flavours and a crisp, refreshing finish.

SERVING TEMPERATURES:

Best served between 10-14°C (50-57°F)

FOOD ACCOMPANIMENTS:

Ideal as an aperitif or paired to a wide range of seafood, salad or chicken dishes.

AWARDS:

4 STARS: Winestate Magazine (Aust.) Edition Mar/Apr 2011

TECHNICAL ANALYSIS:

Alcohol:	13.5%
Residual sugar:	4.5g/l
pH:	3.2
Titrateable Acidity:	8.6 g/L

