

Clayridge



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2008

EXCALIBUR SAUVIGNON



RS 2.8g/L

pH 3.34

TA 7.8g/L

Alc 14.5%

100% Marlborough Sauvignon Blanc

40% Wild Barrel Ferment

100% Barrel matured for 18 months

*"Our 2008 Excalibur Reserve Sauvignon has been selected from small parcels of very ripe fruit. Much of the wine was fermented using wild yeasts, some malolactic and lees stirring in seasoned French barriques. The remainder of the blend was cool fermented in Stainless steel, then matured in barrel. Rich ripe tropical fruits dominate the aromatics with complex notes of passionfruit, papaya and banana, yet on the palate this wine has a degree of concentration and complexity that takes Sauvignon Blanc to a whole new level. Cheers!"*



EUROVINTAGE

Mike

Mike Just—Clayridge Founder & Winemaker