

CJ PASK



HAWKES BAY

OMAHU ROAD SAUVIGNON BLANC 2009

The fruit from this wine is sourced from our Gimblett Road vineyards as well as from Crownthorpe, a cooler more elevated vineyard site. These two locations have different soil types, aspects and altitudes providing us with differing fruit characters, which have been combined in this wine.

This Sauvignon Blanc 2009 was given a cool, controlled ferment in stainless steel to retain the lively, fresh herbaceous characters the fruit exhibited. The individual components were blended, stabilised and filtered prior to bottling.

COLOUR: Pale straw with green hue.

AROMA: Fresh lifted herbaceous characters.

PALATE: A lively, tangy Sauvignon Blanc. Fresh capsicum and herbal flavours combine with ripe, tropical fruit providing a broad spectrum of flavours. Enjoy now.

KATE RADBURN, WINEMAKER



TECHNICAL DATA

VINTAGE CONDITIONS:

Favourable conditions were experienced through the flowering and fruit set periods. A fine, warm summer was experienced, where ultimate fruit maturity was achieved. Yield and quality were both exceptional which has made the 2008 vintage a stand out.

FINAL COMPOSITION:

Alc. 12.3%; pH 3.20; TA 6.8 g/l; Residual Sugar <1 g/l

