

Clayridge



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2007

EXCALIBUR "NOBLE" SAUVIGNON

*Dessert Wine*



RS 85g/L

pH 3.46

TA 6.7g/L

Alc 11.5% (375ml bottle)

100% Marlborough Sauvignon Blanc

25% Wild Barrel Ferment

25% Barrel matured

*"Hand picked after an extra month of ripening on the vine, the Sauvignon Blanc grapes used to craft this luscious Dessert Wine had a high degree of Botrytis (otherwise known as "Noble Rot") which causes the berries to raisin and concentrates the natural sweetness and flavours. After a natural fermentation the wine was then matured for a full year in seasoned French barriques to further increase it's rich texture and complexity. The resultant wine has concentrated aromas of passionfruit and pineapple, tropical fruit and wild honey on the palate and a rich yet fresh finish. Cheers!"*



*Mike*

Mike Just—Clayridge Founder & Winemaker