



Reviews & Accolades

## **MARLBOROUGH SAUVIGNON BLANC 2010**

### THE LISTENER

Michael Cooper, 6 Aug 2011

---

4 Stars & Wine of the Week

Made in a "fuller, riper, softer style", this is a weighty dry wine, fleshy and sweet-fruited, with rich tropical-fruit flavours, moderate acidity and a well-rounded finish. Great drinkability.

### CONCOURS PRIX DU PUBLIC 2011

Canada

---

Gold Medal 95 POINTS - Best White Wine Score (les grandes médaille - 1 of only 6 awarded)

### CATHAY PACIFIC HONG KONG INTERNATIONAL WINE AND SPIRIT COMPETITION 2010

Hong Kong

---

Silver Medal - 90 Points

### NZ LISTENER

Michael Cooper, October 2009

---

Very easy to enjoy, this is not a dramatic, "leap-out-of-the-glass" style. Full-bodied, ripe and smooth, it has strong, ripe flavours of melons and limes, moderate acidity and a rounded, rich finish.

### TIZ WINE.COM

Giles Hine, November 2010

---

Good tropical fruit both on the nose and in the palate with balanced acidity and decent length. Excellent everyday drinking at a very fair price.

### MICHAEL COOPER'S BUYERS GUIDE TO NEW ZEALAND WINE 2011

Michael Cooper, 2011

---

4 Stars

Joe Babich favours 'a fuller, riper, softer style of Sauvignon Blanc. It's not a jump out of the glass style, but the wines develop well.' The latest releases reflect a rising input of grapes from the company's Cowslip Valley Vineyard in the Waihopai Valley, which gives less herbaceous fruit characters than its other Marlborough vineyards. The 2010 vintage is weighty and dry, fleshy and sweet-fruited, with rich tropical-fruit flavours, moderate acidity and a well-rounded finish. Delicious from the start.

## THE DOMINION POST

Warren Barton, Christmas Wine Guide 2010

---

### Top 100

Sauvignon, but not as we know it Scotty. Not from this part of the world, anyway. It doesn't assault the senses but is made for enjoyment rather than effect. Riper, rounder, with limes, melons and fruit salad in the mix.

## RAYMONDCHANWINEREVIEWS.CO.NZ

Raymond Chan, January 2011

---

18/20 Points, 4 Stars

This is textbook, 100% Marlborough Sauvignon Blanc cool-fermented in stainless-steel to 13.0% alc. Very pale straw-yellow colour with green hues, this has a pristine bouquet of English gooseberries with excellent clarity and intensity. Dry on palate, the freshness and liveliness of the fruit is the feature. Quite an elegant style, the uncomplicated gooseberry, green capsicum and grassy flavours are bright and clean. This wine has excellent line and length. An excellent wine to serve with shellfish and salads over the next two years.

## WINENZ

Summer Issue 2010

---

Pale colour in the glass. The aroma is fragrant and herbal, the palate fresh and lively. Ripe with gooseberry, melon and citrus flavours, this is nicely weighted wine with balanced alcohol.

## UNCORKED MAGAZINE

Ben MacPhee-Sigurdson, Canada, March 2011

---

90 Points

Lemon and lime notes dominate on the nose, with modest grassiness and almost none of the bitter bell pepper notes sometimes found in other Kiwi Sauvignon Blanc. Light-bodied and with bright acidity, the citrus flavours explode on the palate, bringing ripe lemon, grapefruit and a hint of lime with underlying green apple notes. This consistent benchmark of New Zealand Sauvignon Blanc never disappoints -- drink this fresh white with shellfish, light and creamy cheeses or oysters.

## WINE ORBIT

Sam Kim, February 2011

---

87 Points, 4 Stars

It's ripe and gently aromatic on the nose displaying stonefruit, lime and capsicum characters. The palate is juicy and smooth with lovely fruit intensity and well balanced acidity providing a pleasant crisp finish. A reliable label showing plenty of appeal. At its best: now to 2012.