



FRIZZELL MARLBOROUGH SAUVIGNON BLANC 2010

18 Nov 10

WHAT DICK HAS TO SAY:

This one smells like spring and tastes like summer.

WINEMAKERS NOTE

A jump out of your glass Sauvignon Blanc with a combination of gooseberry, tropical fruits with a hint of capsicum. On the palate, ripe flavours are balanced by a lovely mouthfilling fresh fruit intensity, bright acidity and long persistent finish. WINEMAKER – ROD MCDONALD

VINTAGE SUMMARY

2010 was a great year for Marlborough Sauvignon Blanc. These grapes were sourced from the Wairau Valley and harvested at a point in their ripening where intensity of fruit flavours was matched by sugar and acid balance.

VINIFICATION

Fruit was pressed immediately following picking and was settling in tank within a few hours of being picked to ensure that the fruit intensity and freshness of the juice endured.

The juice was cool settled until it was clear then moved to a fermentation tank where it was fermented into wine. Cool ferment temperatures ensured the fruit intensity prized in Marlborough Sauvignon Blanc is preserved.

The wine was rested on yeast lees over winter before the wine was lightly fined and filtered before summer of 2010 got underway.

TECHNICAL DATA

REGION	Marlborough	VARIETY	Sauvignon Blanc
APPEARANCE	Pale straw	STYLE	gooseberry, tropical fruits with hint of capsicum
PRODUCTION NO.S	bottles	CLOSURE	Screw cap
SERVE	Chilled	CELLARING	1-3yrs
RS	2.0 g/L	ALCOHOL	13.5%
PH	3.34	TA	7.56 g/l

