

# FRIZZELL KA MATE MARLBOROUGH SAUVIGNON BLANC 2011

## WINEMAKERS NOTE

A classic Marlborough Sauvignon Blanc with a combination of nettles, gooseberry, tropical fruits with a hint of capsicum. On the palate, ripe flavours are balanced by a lovely mouth filling intensity, bright acidity and long persistent finish. WINEMAKER – ROD MCDONALD

## VINIFICATION

Harvested grapes were destemmed, pressed and cloudy juice was settling in tank within a few hours of being picked. This has ensured the fruit intensity and freshness of the juice was protected. The juice was cool settled until it was clear then racked to another tank where it underwent a cool fermentation at around 14 degrees...cool enough that aromas and flavours are preserved, warm enough to produce a palate that is complex with a mouth filling texture. The wine was rested on yeast lees over winter before the wine was lightly fined and filtered before bottling.

## VINEYARD DESCRIPTION

2011 was a great year for Marlborough Sauvignon Blanc. These grapes were sourced from vineyards selected for their ability to ripen grapes with a perfect balance of flavour, sugar and acidity.

## TECHNICAL DATA

**REGION**  
Marlborough

**VARIETY**  
Sauvignon Blanc

**APPEARANCE**  
Pale straw

**STYLE**  
nettles, gooseberry,  
tropical fruits

**CLOSURE**  
Screwcap

**SERVE**  
Slightly chilled

**CELLARING**  
1-5 yrs

**ALCOHOL**  
13.5%



**FRIZZELL**  
WINES