



MARLBOROUGH RIDGE

WINE OF NEW ZEALAND

From the Golden Hills of Marlborough

In the heart of the Wairau Valley, we harvest delicious, crisp and ripe fruit that exude tropical and lively flavours to delight your taste buds.

This is the taste of Marlborough Ridge — Pure Gold.



Marlborough Ridge Sauvignon Blanc 2013

Tasting notes: Great intensity that really jumps out of the glass showing ripe lime, nettles, quince and grapefruit with a lovely depth of aroma.

The palate has a fleshy generosity that belies the aroma profile. It has juicy mid-palate weight and very good length of flavour carried by focused acidity.

Winemaking notes: The fruit for the Marlborough Ridge Sauvignon Blanc was selected from three vineyards that display very good aroma and flavour development at relatively low sugar levels. This is a distinctive style highlighting the crisper, green and lively components that are characteristic of Marlborough while also showing lovely fruit weight on the palate. The grapes were machine harvested then pressed into stainless steel tanks, clarified by flotation then inoculated with selected aroma enhancing yeasts to accentuate the fresh vibrant fruit inherent to Marlborough Sauvignon Blanc. Fermentation was completed at cool temperatures over 3 weeks before blending in early June. No fining was required prior to filtration and bottling in July.

Date of harvest:	29th March to 15th April 2013
Brix at harvest:	19 to 22°
pH at harvest:	3.10 to 3.44
TA at harvest:	8.53 to 12.03 g/L
Aging potential:	Best within two years
Alcohol:	12%