



Marlborough Sauvignon Blanc 2003

Colour/Appearance:

Mid-straw

Aroma/Bouquet:

Classic Marlborough white currant and gooseberry aromas, with some tropical fruit notes.

Palate:

A full-bodied, dry wine that has easy drinking appeal and intense currant and gooseberry flavours, with a refreshing acid finish.

Suggested Food Match:

This wine is ideal for accompanying pasta dishes, fresh salads and seafood, especially shellfish such as greenshell mussels and oysters. Serve chilled.

Grape Growing:

The vines were pruned to 4 canes, with vertical shoot positioning. Balanced pruning, shoot thinning, tucking and trimming ensured favourable canopy conditions. A cool, dry ripening season allowed the fruit to reach optimum ripeness while retaining intense flavours that Marlborough Sauvignon Blanc is famous for.

The fruit was harvested at 23 Brix from two blocks in the Terrace Heights Estate on the 6th and 9th April, 2003.

Winemaking:

Fruit was machine harvested in cool morning & evening conditions, and pressed with minimal skin contact. The clear juice was fermented at very low temperature with selected yeast strains to retain the fruits inherent flavours.

Bottling Analyses:

Alcohol:	13.0%
Residual Sugar:	4 g/L
Acidity:	6.4 g/L
pH:	3.28

Winemaker: Sam Smail

To buy direct from the winery:

Terrace Heights Estate

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THE Sauvignon Blanc - 2003 Champion Sauvignon and Gold Medal Winner at the NZ Wine Society Royal Easter Wine Show