



Marlborough Sauvignon Blanc 2005

Colour/Appearance:

Pale straw with a green hue.

Aroma/Bouquet:

A complex mix of bellpepper, lime and passionfruit with some mineral and floral tones.

Palate:

A medium bodied wine supporting a seamless texture layered with classic varietal flavours that linger on a persistent finish.

Suggested Food Matches:

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

Grape Growing:

The vines were pruned to 2 canes, with vertical shoot positioning. Balanced pruning, shoot thinning, tucking and trimming ensured a partially shaded canopy was maintained. A dry ripening period allowed the fruit reach optimum maturity. The full canopy enabled the retention of the intense flavours that Marlborough sauvignon blanc is famous for.

Analyses at Harvest

	Brix	pH	TA
4/4/05	23.5	3.13	9.2
9/4/05	23.4	3.21	9.0

Harvest Date:

4/4/05 and 9/4/05

Winemaking:

The fruit was harvested in cool morning conditions and pressed with minimal skin contact. The clear juice was fermented at very low temperatures with selected yeast strains to retain the fruits inherent flavours

Bottling Analyses:

Alcohol:	13.5%
Residual Sugar:	4.0g/L
Acidity:	8.0g/L
pH:	3.30

This wine is bottled using a screwcap to preserve freshness and purity of flavour.

Winemaker: Sam Smail

Ordering Information:

Order from the winery:
Terrace Heights Estate
SM & LP Hammond
279 West Coast Road, RD 1, Blenheim
Email: steve@THEwine.co.nz
Phone: 03 572 8777
Fax: 03 572 7002
Mobile: 027 249 7772

Marketing Manager:
Annabel Taylor
11 Cameron Street
St Mary's Bay, Auckland
Email: annabel@THEwine.co.nz
Mobile: 021 481 060



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