

Terrace Heights Estate 2007 Marlborough Sauvignon Blanc

From the ground up we start with the basics, to make not good, but great wine. Vines nurtured with passion, grown against a backdrop of clay terraces and natural springs in the heart of Marlborough's Wairau Valley. We know this land, this soil, these grapes. Our wine reflects this. Crafted with patience, it's the very essence of all that we are.

In a nutshell...

Enjoy the aromas of tropical fruit and freshly chopped capsicum. Savour the zesty flavours of ripe fruit salad, just-picked garden herbs and mineral and floral overtones. This medium-bodied, textural wine has the classical varietal flavours of a wonderful quality Marlborough Sauvignon Blanc.

Colour

Pale straw with hints of green

Aroma

A complex mix of capsicum, white currant and passionfruit with some delicate mineral and floral tones

Palate

A medium-bodied wine with a seamless texture and classic varietal flavours that linger on a persistent finish. Fresh, vibrant and packed with mouth-watering flavours.

Suggested Food Matches

Ideal to accompany pasta dishes with freshly chopped herbs, crisp summer salads and seafood especially shellfish such as greenshell mussels and oysters. Serve chilled.

Grape growing

The vines were pruned to two canes with vertical shoot positioning. Careful pruning, shoot thinning, tucking and trimming of the canopy ensured the fruit was partially shaded. A dry ripening period allowed the grapes to reach optimum maturity while the full canopy enabled the retention of the intense flavours that Marlborough Sauvignon Blanc is famous for.

Harvest dates

26th and 31st March and 9th April, 2007

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 fruit's inherent flavours.

Bottling Analyses

Alcohol	13.5%
Residual Sugar	3.5g/L
pH	3.32
TA	7g/l

Winemaker – Sam Smail

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



Down to Earth