



This wine is created from grapes grown at the highest altitude vineyard in the Wairau Valley. This is a unique subregion of the world famous Marlborough wine region.

The individuality and purity of this wine comes from its sub-alpine environment with its extremities in temperature. Icy winters and summers with cool nights and hot days develop grapes of exceptional character and elegance. It is crafted in the vineyard and is an expression of time, place and people and is a beautiful balanced wine.



Our family vineyards are all certified 'sustainable' and as of early 2011 have been farmed 'naturally'. We care for our land under the guiding Maori principles of *Kaitiakitanga* (Guardianship, protection and preservation of the Earth). The way we farm is good for you, good for us and good for the planet.



ALPINE VALLEY SAUVIGNON BLANC 2011

MARLBOROUGH
NEW ZEALAND

Colour Vibrant straw green.

Nose Tropical fruits with citrus and crushed herb.

Palate A deliciously crisp and refreshing wine with tropical fruits and citrus and subtle hints of asparagus and gooseberry.

Vineyard Region The fruit for this wine was sourced from our vineyards in the Upper Wairau Valley of Marlborough.

Vineyard conditions Leading up to the 2011 vintage in Marlborough, the weather conditions were ideal for optimising the attributes of our vineyard. The large diurnal fluctuation in temperatures in the vineyards provided perfect conditions for creating intense flavours while retaining fine acidity and elegance in the wines.

Winemaking Fruit flavours were discernibly stronger at a lower sugar level than usual so harvest was possible in the first week of April. The fruit was harvested in the cool of autumn and fermentation of individual parcels was carried out at low temperatures using an innovative combination of specially

selected yeast strains. The yeasts have further developed the aromatic profile of the wines by releasing the intensely aromatic thiols, the hallmark of Marlborough Sauvignon Blanc, while also creating a fine acid balance on the palate.

Winemaker Evan Ward

Grape variety 100% Sauvignon Blanc

Maturation 100% stainless steel fermentation

Wine analysis

Alc Vol: 12.95%

Acidity (TA): 7.35g/l

pH: 3.25g/l

Residual sugar: 6.0g/l

Peak drinking 2011—2012

Will continue to develop for 18 months to two years from vintage date. Serve well chilled.

Suggested food match

Fresh tarakihi and feta salad

Awards Silver medal, New Zealand International Wine Show 2011