

## PREVIOUS VINTAGES AWARDS & ACCOLADES

### 2006 SAUVIGNON BLANC

#### Gold Medals

Intl. Eastern Wine Comp. USA 2007  
Pacific Rim Int. Wine Comp. USA 2007  
Winpac Wine Comp. Hong Kong 2007  
Grand Harvest Awards, USA 2007  
West Coast Wine Comp. USA 2007  
Riverside Intl. Wine Comp. USA 2007  
**91 Points**-Robert Whitley, Wine Writer  
**88 Points**-Wine Spectator Magazine  
**4 Stars**-Restaurant Wine Guide, USA

### 2005 SAUVIGNON BLANC

#### Best of Show

Los Angeles County Fair - USA 2006  
Denver Intl. Wine Comp - USA 2006

#### Chairman's Award

Riverside Intl. Wine Comp - USA 2006

#### Critics Award

Critic's Challenge Wine Comp - USA 2006

#### Gold Medals

Denver Intl. Wine Comp (**Double Gold**)  
- USA 2006  
Los Angeles County Fair - USA 2006  
Riverside Intl. Wine Comp - USA 2006  
New World Intl Wine Comp - USA 2006  
Grand Harvest Awards - USA 2006  
**90 Points** - Wine & Spirits Magazine,  
USA June 2006  
**89 Points Highly Recommended**  
The California Grapevine, March 2006  
**89 Points** - Robert Whitley, USA 2006

### 2004 SAUVIGNON BLANC

**Double Gold Medal**, Eastern  
International Wine Comp, USA 2005

**Gold Medal**, West Coast Wine  
Competition, USA 2005

**90 Points**, Wine Enthusiast, USA 2005

### 2002 SAUVIGNON BLANC

**Gold Medal**, New World International  
Wine Competition, USA 2003

KATHY LYNSKEY WINES



MARLBOROUGH

## 2007 VINEYARD SELECT SAUVIGNON BLANC

**Champion & Double Gold Medal**  
Houston International Wine Competition USA,  
2008

**Silver Medal** – Grand Harvest Awards USA, 2008

**88 Points** – World Wine Championships USA 2007  
“ Highly Recommended ”

### TASTING NOTES

The fruit for 2007 vintage wine was selected from our own estate vineyard and from favourite contract vineyards. The stony soils of our own vineyard regularly produce grapes with lower acids and tropical fruit flavours, while the fruit sourced from our contract vineyards complement these nuances with more herbal, lime and gooseberry flavours.

The grapes were harvested in the cool of the morning to preserve their fresh flavours, and the juice fermented in stainless steel for 4 months.

This 2007 vintage has wonderful gooseberry and tropical fruit aromas. Focused flavours of pineapple, passionfruit, pink grapefruit and ripe gooseberry give way to a well balanced acidity. This is an elegant, fruit forward style of Sauvignon Blanc which has a long, clean finish.

Brix at harvest:	21.5-22.5
Residual Sugar:	3.5g/L
Titratable Acidity:	6.4 g/L
Alcohol:	13%
Cases Made:	4656

