



PREVIOUS VINTAGE AWARDS & ACCOLADES

2003 SAUVIGNON BLANC

"A luscious 2003 Sauvignon Blanc that has everything fans of New Zealand Sauvignon Blanc prize (minerality, herbal notes, citrus, passionfruit, exceptional length) in perfect balance".

Robert Whitley, San Diego Tribune

*"Elegantly styled and well balanced
– highly recommended".*

The Californian Grapevine, 2004.

Silver Medal *San Francisco Int. Wine
Competition USA, 2004*

Silver Medal *Riverside International Wine
Competition USA, 2004*

Silver Medal *New World Int. Wine
Competition USA, 2004*

Bronze Medal *Liquorland Top 100 NZ
Sept 2003*

2002 SAUVIGNON BLANC

Gold Medal *New World International Wine
Comp. USA, 2003*

Silver Medal *Pacific Rim Int. Wine
Competition USA, 2003*

90 Points *The Wine News USA, Oct/Nov
2003*

Bronze Medal *San Francisco International
Wine Competition, 2003*

88 Points *Anthony Dias Blue, The Mercury
News USA, 2003*

2000 SAUVIGNON BLANC

Silver Medal *Riverside Int. Wine Comp. USA,
2001*

Silver Medal *Eastern Int. Wine Comp USA,
2001*

Bronze Medal *NZ Wine Society Royal Easter
Show, 2001*

88 Points *Wine Spectator USA, 2001*

4½ Stars *Michael Lonsford, Houston
Chronicle, 2001*

2004 *Vineyard Select* SAUVIGNON BLANC

REVIEWS & AWARDS

"Light yellow; pleasant earthy, floral, citrusy aroma with a hint of tropical fruit; medium-full to full body; crisp, lemony, grassy, gooseberry flavours; lingering after-taste".

The California Grapevine (01/05)

"This wine has inviting aromas of apple, grass, pineapple, melon, and floral which introduce smooth flavours of the same plus grapefruit and moderate acidity.

All carry through the broad, medium-long finish. Well structured, integrated and balanced, very good".

The Colorado Wine News (02/05)

"Tart and tangy, lively with citrus, green apple and onion skin flavours, finishing with a peppery note. Drink now".

87 Points The Wine Spectator, USA (03/05)

TASTING NOTES

The fruit for this wine was selected predominantly from our own estate vineyard and from one other contract vineyard. The stony, alluvial old riverbed soils of our vineyard regularly produce grapes with lower acid and softer minerals, tropical fruit and ripe citrus flavours, while the fruit sourced from our contract vineyard complements these nuances with red capsicum and hints of lime. The resultant wine is a softer less acidic style and one which is finding favour with our consumers.

This 2004 vintage has a bouquet of apples and limes. The palate is soft and creamy with ripe citrus and pineapple flavours integrating beautifully with a clean acidity. This is a well structured balanced wine which is very appealing either as an aperitif or with food.

Brix at Harvest:	22.4°
Residual Sugar:	3.3g/l
Titrateable Acidity:	6.5g/l
Bottling Date:	29 June 2004
Cases Made:	1950
Alcohol:	13%