## PREVIOUS VINTAGES AWARDS & ACCOLADES

## 2004 SAUVIGNON BLANC

Double Gold Medal, Eastern International Wine Comp, USA 2005 Gold Medal, West Coast Wine Competition, USA 2005 90 Points, The Wine Enthusiast, USA (07/05) 87 Points, The Wine Spectator, USA (03/05) Silver Medal, Pacific Rim International Wine Comp., USA 2005 Silver Medal, San Diego Intl. Wine Comp., USA 2005

Named one of the Best Sauvignon Blancs under \$20 Among the Top 3 ranked New Zealand Sauvignon Blancs The Wine Enthusiast, USA (07/05)

## 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 Medals**

San Francisco International Wine Competition, USA 2004 Riverside International Wine Competition, USA 2004 New World International Wine Competition, USA 2004

## 2002 SAUVIGNON BLANC

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

#### **Silver Medal**

Pacific Rim International Wine Competition, USA 2003

90 Points – The Wine News USA, Oct/Nov 2003
88 Points – Anthony Dias Blue, The Mercury News, USA 2003





# MARLBOROUGH

# 2005 VINEYARD SELECT SAUVIGNON BLANC

## **REVIEWS & AWARDS**

Gold Medal & Best White Wine of Show Los Angeles County Fair, USA 2006 Gold Medal & Chairman's Award Riverside International Wine Competition, USA 2006 Gold Medal – New World Int'nl Wine Comp., USA 2006 Gold Medal – Grand Harvest Awards, USA 2006

Silver Medal – Pacific Rim Int'nl Wine Comp., USA 2006 Silver Medal – San Diego Nat'nl. Wine Comp., USA 2006 Silver Medal – Dallas M'rng News Wine Comp, USA 2006 Silver Medal – Brisbane Wine Festival, AUS 2006

89 Points Highly Recommended - The California Grapevine, March 2006
89 Points - Robert Whitley, USA, Feb 2006
88 Points - The Wine Spectator, USA 2006
88 Points - The Wine Enthusiast, USA 2006

4+ Stars – Restaurant Wine, USA March 2006

## **TASTING NOTES**

The fruit for this wine was selected from our own estate vineyard and from contract vineyards.

The stony, alluvial old riverbed soils of our own vineyard regularly produce grapes with lower acids and softer mineral tropical fruit and ripe citrus flavours, while the fruit sourced from our contract vineyards complement these nuances with more herbal and lime flavours.

This 2005 vintage has a wonderful bouquet of mineral, gooseberry and tropical fruit aromas. Focused flavours of passionfruit, lemonlime citrus, ripe gooseberry and yellow bell pepper 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:	22.5
Residual Sugar:	3.8 g/L
Titratable Acidity:	6.8 g/L
Cases Made:	2280

