

KATHY LYNSKEY WINES



MARLBOROUGH

PREVIOUS VINTAGES AWARDS & ACCOLADES

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

2006 VINEYARD SELECT SAUVIGNON BLANC

REVIEWS & AWARDS

- Gold Medal** - Intl. Eastern Wine Comp, USA 2007
- Gold Medal** - Pacific Rim Intl. Wine Comp, USA 2007
- Gold Medal** - Winpac Wine Comp., Hong Kong 2007
- Gold Medal** - Grand Harvest Awards, USA 2007
- Gold Medal** - West Coast Wine Comp, USA 2007
- Gold Medal** - Riverside Intl. Wine Comp, USA 2007
- 91 Points** - Robert Whitley, Wine Columnist, USA 2006
- 88 Points** - Wine Spectator Magazine, USA 2007
- 4 Stars** - Restaurant Wine Guide, USA 2007

TASTING NOTES

The fruit for 2006 vintage wine was selected from our own estate vineyard and from favourite contract vineyards. The stony, alluvial old riverbed soils of our own vineyard regularly produce grapes with lower acids and tropical fruit and ripe citrus flavours, while the fruit sourced from our contract vineyards complement these nuances with more herbal, lime and pink grapefruit flavours.

The fruit was harvested in the cool of the morning to preserve its fresh flavours, and the juice fermented in stainless steel for 4 months.

This 2006 vintage has a wonderful bouquet of 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:	22.5 – 22.7
Residual Sugar:	2.3g/L
Titrateable Acidity:	6.5g/L
Alcohol:	13%
Cases Made:	2735

