

## 2005 HOME BLOCK SAUVIGNON BLANC

Silver Medal, Romeo Bragato Wine Awards, (NZ 2005)

**Bronze Medal**, NZ International Wine Show (NZ 2005)

The fruit for this wine was picked ripe and clean from our own estate vineyard. The Sauvignon Blanc here is grown on very stony soils, and as a result the grapes have lower acids and softer mineral and tropical fruit flavours.

Our 2005 Home Block Sauvignon Blanc has beautiful aromas of passionfruit, lime and herbal notes strongly supported by flavours of ripe pineapple, honeydew melon, cashews and ripe pink grapefruit.

This fusion gives way to a finish which is long, full and round. This is a memorable Sauvignon Blanc which will partner with seafood. It should also cellar well for 2-3 years.

Brix at Harvest: 22.5

Residual Sugar: 3.4gm/L

Titratable Acidity: 6.9gm/L

Cases Made: 125 dozen