

esk valley.



ESK VALLEY, MARLBOROUGH SAUVIGNON BLANC 2010

AWARDS & ACCOLADES

Gold – NZ International Wine Show 2010

Silver – Royal Easter Show Wine Awards 2011 (NZ)

VINEYARD DESCRIPTION

Vineyard sites in the warm Wairau Valley and further south in the cooler Awatere Valley were selected for this wine. The Wairau vineyards are planted on the "Southern Clays" with heavier soils providing structure and body to the blended wine. The Awatere Valley vineyards are planted on gravelly free draining soils and due to the cooler nature of these sites, pungent notes of nettle, gooseberry, citrus and pea pod are found in the finished wine. The vineyards are all intensively managed with shoot and crop thinning to limit yield and maximise quality.

WINEMAKING

The individual vineyard parcels were harvested and transported to the winery for immediate crushing to capture the freshness of the fruit. Fermentation was conducted at cool temperatures utilizing selected yeast strains. Post fermentation the new wines were left on lees to gain richness and complexity. The wine was blended and bottled in August 2010.

WINEMAKER'S COMMENT

This is a very intense and powerful wine. True to its Marlborough origins its flavours are a mix of ripe tropical fruits, citrus and cooler notes of fresh herbs, tomato leaf and pea pod. It is dry and full bodied but a crisp finish provides freshness and length.

FOOD MATCH

This dry wine is a perfect match for most seafood and many Asian styled dishes.

IDEAL DRINKING

Enjoy from 2010 – 2012.

TECHNICAL DETAILS

Region: Marlborough 100%

Varieties: Sauvignon Blanc 100%

Alcohol: 13.5%

pH: 3.25

Total acidity: 7.7 g/L

Residual sugar: 2.8 g/L

Barcode: 9414416001413

May contain traces of milk products. Contains sulphites. Suitable for gluten free diets.

www.eskvalley.co.nz