



Mount Fishtail Sauvignon Blanc 2008

Wine Maker: Jeff Sinnott
Appellation: Marlborough
Varietal: Sauvignon Blanc
Yields per Acre: 5 t/acre
Cases Produced: 8000
Filtration and fining: n/a
Wood treatment: n/a
Length of barrel maturation: n/a

Alcohol %: 13
Total Acid: 6.1 g/l
Free/Total Sulfur: 120 mg/l
pH:
Residual Sugar: 4.3 g/l



UPC#: 752183180443

Viticultural Practices: Stainless steel tank fermented at controlled temperatures between 10 – 13 degrees C. Cellaring potential 2 to 3 years ideally.

Wine Makers Notes: A brilliant, pale straw green colour. Typical Marlborough Sauvignon aromas of grapefruit, box wood, pea-pods, tobacco & tomato leaf with an intriguing gooseberry yoghurt like complexity. The palate is fresh and full of vigour. Flavours of passionfruit, melon & grapefruit are balanced by limey acidity and good fruit sweetness. The palate is well structured and tapers to a long, lingering finish. A classic Marlborough statement.

Food Accompaniments: Enjoy while young. Ideal with seafood, especially Kaikoura crayfish & paua, or antipasti and Asian foods.

87 pts Wine Spectator Magazine (DS) - Fragrant and focused, with tangy intensity to lime, grass, guava and sea salt flavors. Drink now. 1,000 cases imported.
