



**Region: Awatere Valley,
Marlborough, New Zealand**

Vineyard: Tupari.

Harvest Date: March 31st.

Brix at Harvest: 23.7

TA: 7.4 g/L

Residual Sugar: 3.8 g/L

The **2006** vintage was one of the earliest on record. A very early bud burst in September 2005 started the season several weeks earlier than "average". Nearly perfect warm and dry weather continued right through until harvest on March 31st. Yields were carefully managed to ensure that Tupari Sauvignon Blanc possesses both concentration and flavour intensity.

The grapes were harvested in the cool of early morning. At the winery the fruit was gently pressed and the juice fermented in tank with ten percent in older French oak barriques. Indigenous yeast was used for the oak portion of the fermentation, and the wine was left on the lees for 5 months, stirred weekly, prior to bottling in September 2006. The parcel of wine matured in stainless steel was left on the lees with out SO₂ for the same period of time, and the lees were re-suspended regularly to protect the wine and enhance the palate texture.

The 2006 Tupari Sauvignon Blanc shows lifted white peach and passionfruit notes on the nose. The creamy palate has rich tropical fruit flavours underpinned by a crisp mineral finish.

This wine can be drunk now and over the next two years.

Try with salmon and basil pesto.