



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

Vineyard: Tupari.

Harvest Date: April 16th.

Brix at Harvest: 22.7

TA: 7.4g/L

pH: 3.28

Residual Sugar: 3.1g/L

The 2005 season provided ideal conditions for high quality wine making. The yields were naturally small which allowed the vines to fully ripen the crop.

The warm dry weather enabled us to harvest the fruit at optimum ripeness.

The Sauvignon Blanc 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 2005. The parcel of wine matured in stainless steel was left on the lees, with out SO₂, for the same period of time. The lees were re-suspended regularly to protect the wine and enhance the palate texture.

The 2005 Tupari Sauvignon Blanc shows lifted melon 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.

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