



NGATARAWA

GLAZEBROOK

SAUVIGNON BLANC 2004

MARLBOROUGH

Glazebrook is our Regional Reserve range that expresses 'best grapes from best regions' in New Zealand. Named after founding partner the Glazebrook family, it is our leading export and restaurant range.

TASTING NOTES

Glazebrook Sauvignon Blanc 2004 is a lively fruit driven wine, full-bodied with intense flavours typical of Marlborough Sauvignon Blanc.

Sauvignon Blanc from three different vineyards in the Wairau & Awatere Valley of Marlborough were fermented separately at low temperatures to capture their individual characteristics and to maintain maximum varietal flavour. Together these wines give a blend with completeness of palate structure and an array of fruit characters

Bouquet

An intense nose of passionfruit, ripe tropical fruits and limes.

Palate

A lively palate with mango and passionfruit. A clean crisp finish with the classic Marlborough herbal edge.

Cellaring

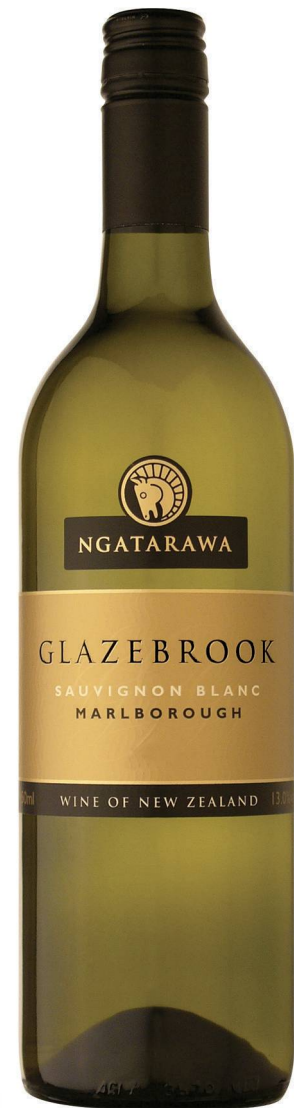
A wine for early drinking.

Food Suggestion

An ideal accompaniment to seafood, fresh salads or vegetarian dishes.

The Corban family at Ngatarawa

The Corban family has been making wine in New Zealand for more than 100 years. Today their story continues at Ngatarawa (Naa-Taa-Ra-Wa) the picturesque winery in the century old Ngatarawa Racing Stables in Hawke's Bay.



Technical Notes

Vintage	2004
Region	Marlborough
Winemaker	Alwyn Corban Peter Gough
Grape Ratio	Sauvignon Blanc 100%
Alc/Vol	13 %
Total Acid	6.9 g/l
Residual Sugar	5 g/l
pH	3.20

Recommended NZ Retail \$21.95





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SILVER MEDAL Air New Zealand Wine Awards 2004

SILVER MEDAL San Diego International Wine Competition, May 2005

86 points, Spectator Magazine, Harvey Steiman, April 2005

Bright and lively, with peppery pear and herb flavours.

John Vankat, Arizona Daily Sun, January 2005

Sip and see why New Zealand is increasingly recognised as the world's prime location for Sauvignon Blanc. Bold fruit combines with crisp acidity to provide excellent balance, intense flavours and a long finish. Enjoy with Asian cuisine, seafood and veggies ... or a combination of all of the above.

Jane Skilton MW, Hospitality Magazine, January 2005

Pungent aromas of passionfruit and fresh nettle. Full bodied with a good depth of ripe fruit flavours, mouth-watering acidity and a long crisp finish.

91 points, Robert Whitley, USA, December 2004

Glazebrook exhibits more tropical fruit and gooseberry than previous years, but without losing its herbal edge. A real-crowd pleaser.

Jane Skilton MW, Hospitality Magazine, December 2004

This Marlborough wine has all the classic Sauvignon aromas of passionfruit, nettle and citrus peel. Really vibrant and with enough body and weight to partner food well. A lovely bright wine.

WineNZ Tasting Shortlist, Dec/Jan 2005

This Marlborough wine has all the classic Sauvignon blanc characters of passionfruit, nettle and citrus peel. Really vibrant with good body and weight; a lovely bright wine.

Peter Saunders, F & B Magazine, October 2004

An extra ounce of fruit weight and some intensity lifts this one into premium label status. Without oak, nicely potent and mouth filling with the best of Marlborough, a wine to work well through into 2006 at least.

'Marriage Guidance' Food Match, F & B Magazine November 2004

Team this up with a crisp salad of summer greens – complete with capsicum, rocket and tomato and you will be rewarded beyond expectation. If using vinaigrette, take a light-handed approach so that the wonderful fruit balance of this wine is not compromised. If

you are fortunate enough to have access to fresh shellfish steam them open in a little white wine and serve them with a glass of this sauvignon. Superb!

Recommended, TizWine.com October Wine Tasting 2004

This wine opened out considerably over a half-hour period. It has been made in a faintly savoury style, and has a dash of pungency on the nose and plenty of clean-cut, spice-edged flavours.

Recommended, TizWine.com New Release, September 2004

Perfumed and pretty on the nose, broad and appealing on the palate, this is classy wine, but not typical sauvignon. The smoothness makes it good with food – try it alongside pan-fried chicken

