

# GLAZEBROOK

NEW ZEALAND

*Life's a journey*

Sauvignon Blanc

Marlborough

2009



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

## MARLBOROUGH

At the north eastern tip of the South Island of New Zealand, Marlborough enjoys a temperate climate with high sunshine hours, moderate day temperatures and cool nights. It is ideally suited to producing aromatic wines showing strong varietal intensity.

Marlborough's earliest commercial Sauvignon Blanc wines date back to the late 1970s when grape growing was being pioneered in the region.

## SAUVIGNON BLANC

For many centuries Sauvignon Blanc was the white grape variety of Bordeaux and the Loire Valley in France. Today it is an important variety in New World vineyards.

Since 1980 Marlborough has become the benchmark for New World Sauvignon Blanc. It is characterised by intensity of varietal character and racy acidity. It is usually made in an unoaked style to give full expression to the grape flavours which may range from herbal through to tropical.

## VINEYARD NOTES

The 2009 season started cool then developed into a hot summer followed by a warm, dry harvest period.

This wine was produced from 2 vineyard sites (one in Brancott to the south and one on Raupara Rd to the north of the Wairau Valley) with each contributing to the spectrum of flavours in the blend. The 5 year old vines were cane pruned and VSP trellised.

## WINEMAKING NOTES

In each vineyard the grapes were machine-harvested in two lots to give flavour complexity. They were destemmed and cooled with a portion of the juice left in contact with the skins for 4 hours before gentle pressing. 3 different yeast strains were used to maximise varietal flavour.

Fermentation at 12 to 14 C took place in tank and the wine was bottled young without malo-lactic fermentation.

Vintage	2009
Alcohol	13.0%
TA	6.8 g/L
pH	3.20
Residual sugar	2.4 g/L

## TASTING NOTES

Colour: Light green hue

Bouquet: Intense nose of melon and white peach backed by classic herbal notes of boxwood, nettle and ripe capsicum.

Palate: Lively palate of tropical fruit with crisp limey acidity and lingering guava and passionfruit.

## FOOD MATCH

May be enjoyed with contemporary seafood and chicken cuisine or with Asian inspired flavours.

## CELLARING AND SERVING

May be enjoyed now or cellared up to 3 years from vintage date. Best served only lightly chilled.