

REDWOOD PASS SAUVIGNON BLANC 2008

Region: 90% Awatere Valley, 10% Wairau Valley

Residual Sugar: 5.0g/L

Fruit for the 2008 Redwood Pass Sauvignon Blanc was harvested in the cool of night to retain flavour and freshness. Careful winemaking, and specific yeast strains, were used at our Awatere Valley Winery, so that the vibrant fruit flavours from the vineyard could be preserved.

The 2008 growing season was noteworthy for its extremes. The 2008 spring was cold and crisp, followed by a summer with warmer than average temperatures. Some well timed rain brought our yields slightly up on historic averages, but still below industry norms. The resulting wines are vibrant with an array of flavours you should expect from quality Marlborough wines.

The 2008 Redwood Pass Sauvignon Blanc is a pale straw colour. On the nose it shows ripe passionfruit, guava and fragrant citrus notes, balanced by a great mineral acidity. The palate is full flavoured ripe melon and lime with lingering gooseberry flavours. This wine is crisp and dry and will complement a wide variety of food. Try with goats' cheese salad. This Sauvignon Blanc is ready to drink now, and over the next 2-3 years.