

# Satellite

## 2008 SAUVIGNON BLANC



Region	Marlborough
Vineyard	Selected Marlborough vineyards
Soils	Complex and well drained stony loams. Some sites with deep river-borne silts.
Harvest Date	19 March - 15 April 2008
Brix at Harvest	20.6 - 24.3 °Brix
Viticulturist	Adam McCone
Winemakers	Paul Bourgeois and Kathy-Lee Bird
Winemaking	After picking and pressing the individual parcels were tank fermented. After fermentation the wines were aged on the yeast lees prior to blending and bottling.
Colour	Pale gold
Bouquet	Exuberant citrus fruits with ripe melon and guava. Some underlying herbal and classic gooseberry notes.
Palate	Fresh, sweet fruit and crisp acid give balance and an elegant structure with a smooth finish. Light and harmonious.
Analysis	Residual Sugar 3.9 g/L pH 3.22 TA 7.3 g/L Alcohol 12.5 % v/v
Release Date	September 2008
Cellaring	1 - 2 years

